WHAT'S
COOKING
AT
OLP

OUR LADY OF PROVIDENCE SCHOOL

8874 Pardee Road St. Louis, MO 63123

Home & School Association

presents

WHAT'S COOKING AT O.L.P.

2952-98

The Home and School Association would like to express sincere gratitude to all those who donated recipes, helped with typing, compiling, proofreading or have contributed in any other way to the publication of this cookbook.

COOKBOOK COMMITTEE

Peggy Bouras
Kathy Deposki
Jane Heffernan
Donna Hellwege
Laura Langhorst
Christie Schneider

Cover Design by Taylor Duncan

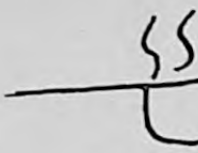
Lettering by Elizabeth Gallaher

Dividers by
Meghan Brennan
Marissa Catanzaro
Tommy Hunkins
Meghan King
Anna Loehnig
Patrick Milford
Mary Claire Perrini
Scott Wozniak

Special Page by Molly Griffard

Our sincere appreciation to Ms. Amy Kurz for her work with our student artists.

H.A.S.A. Cookbook '98



Recipes

Our Lady of Providence Parish

3 priests (Fr. Doherty, Fr. Johnston, and Fr. Heil)

1 dozen teachers

2 tbs. volunteers

Several families

3ts. kindness

3ts. sharing

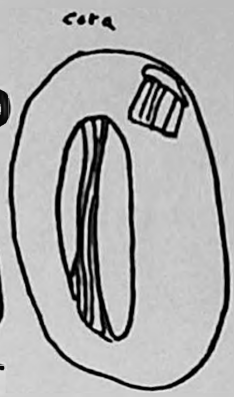
Directions:

Mix together with love and God's help.

by Molly Griffard

First Grade's Table of Food

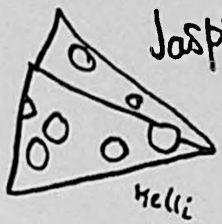
Eric



Cora

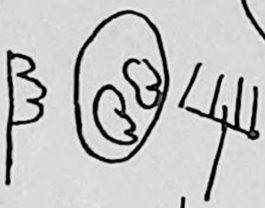
Megan

Zach



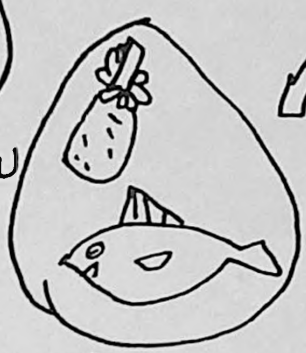
Josper

Kelli



David

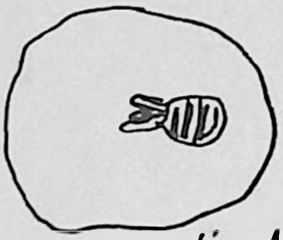
Matthew



Ann

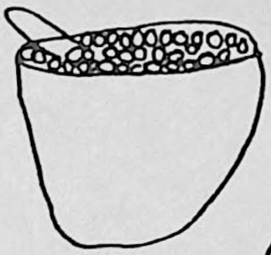
Sam

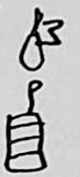
RJ



Nick N.

Kaliey



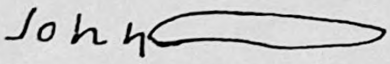


Roy

Brenden

Paul

Nick S.



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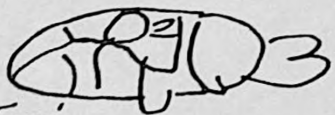
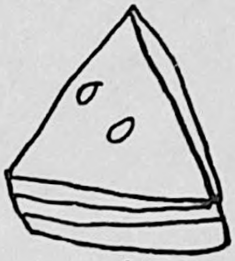


Tori



Lauren

Ben

Maria

Patrick

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FROM MY COOKBOOK

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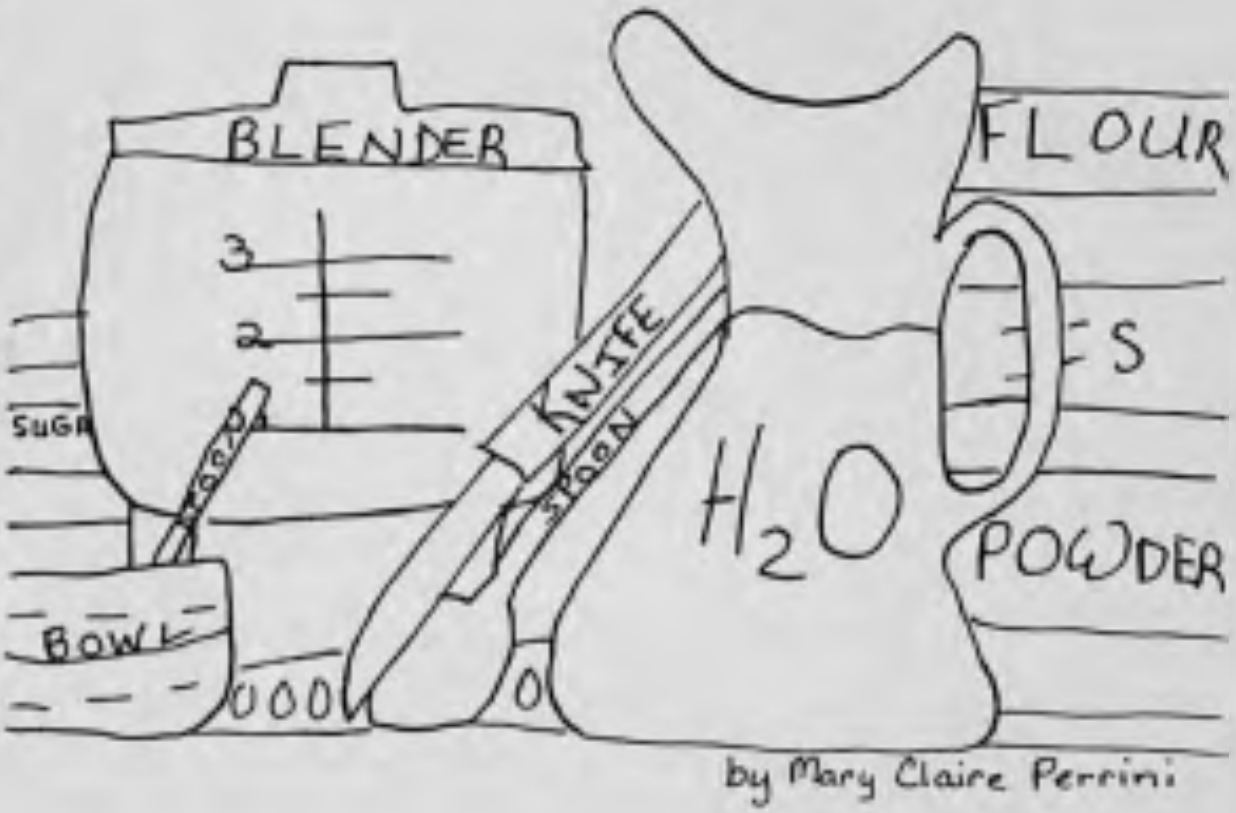
Appetizers & Beverages



by Mary Claire Perrini

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ lb.	¾ to 1 lb.	1½ lb.
Mayonnaise	1 c.	2 to 3 c.	4 to 6 c.
Mixed filling for sandwiches (meat, eggs, fish)	1½ qt.	2½ to 3 qt.	5 to 6 qt.
Mixed filling (sweet-fruit)	1 qt.	1¾ to 2 qt.	2½ to 4 qt.
Jams & preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry, or Fish:			
Wieners (beef)	6½ lb.	13 lb.	25 lb.
Hamburger	9 lb.	18 lb.	35 lb.
Turkey or chicken	13 lb.	25 to 35 lb.	50 to 75 lb.
Fish, large whole (round)	13 lb.	25 lb.	50 lb.
Fish, fillets or steaks	7½ lb.	15 lb.	30 lb.
Salads, Casseroles, Vegetables:			
Potato salad	4¼ qt.	2¼ gal.	4½ gal.
Scalloped potatoes	4½ qt. or 1 12x20" pan	8½ qt.	17 qt.
Mashed potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gal.	2½ gal.	5 gal.
Baked beans	¾ gal.	1¼ gal.	2½ gal.
Jello salad	¾ gal.	1¼ gal.	2½ gal.
Canned vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ lb.	75 lb.	150 lb.
Fruit cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10x12" sheet cake	1 12x20" sheet cake	2 12x20" sheet cakes
	1½ 10" layer cakes	3 10" layer cakes	6 10" layer cakes
Whipping cream	¾ pt.	1½ to 2 pt.	3 pt.
Ice Cream:			
Brick	3¼ qt.	6½ qt.	12½ qt.
Bulk	2¼ qt.	4½ qt. or 1¼ gal.	9 qt. or 2½ gal.
Beverages:			
Coffee	½ lb. and 1½ gal. water	1 lb. and 3 gal. water	2 lb. and 6 gal. water
Tea	1/12 lb. and 1½ gal. water	1/6 lb. and 3 gal. water	⅓ lb. and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

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Wet your appetite,

THIRD GRADE'S DRINKS and MUNCHIES

APPETIZERS, BEVERAGES

ANGEL FROST PUNCH

Betty Amelotti

2 (10 oz.) pkg. frozen sliced strawberries
2 (6 oz.) cans frozen pink lemonade concentrate
2 c. water
1 qt. vanilla ice cream
2 c. lemon-lime carbonated beverage, chilled

In blender container, combine 1 package of the strawberries, 1 can lemonade concentrate, 1 cup water, and half the ice cream; blend till thick and smooth. Pour into punch bowl.

Repeat with remaining strawberries, lemonade, water, and ice cream. Carefully pour lemon-lime beverage down side of punch bowl. Gently stir to mix. Makes 14 (5 ounce) servings.

CITRUS MINT TEA COOLER

Linda Wuennenberg

3 regular size tea bags
4 to 6 sprigs fresh mint
2 c. boiling water
2 c. cold water
⅔ c. sugar
⅔ c. grapefruit juice
½ c. lemon juice

Brew tea in the boiling water; add mint. Add cold water and then remaining ingredients; stir to dissolve sugar.

HOT CIDER

Peggy Bouras
Louise Hauf

1 gal. apple cider
½ c. light brown sugar
10 (3 inch) cinnamon sticks
10 to 15 allspice
20 to 25 cloves

Bring to a boil; simmer, uncovered, 30 minutes. Strain and serve.

INSTANT COCOA MIX

Doris Mantia

1 lb. Nestle Quik
½ to ¾ box powdered sugar
6 oz. Coffee-mate
8 qt. dry milk

Mix and store in a jar. Use ⅓ cup cocoa mix to 1 cup of hot water.

CRANBERRY TEA

Mary Thoele

Bring to boil:

1 cinnamon stick
12 whole allspice
6 cloves
5 c. water

Remove from heat; add 3 tea bags and steep.

Add:

1 handful red hots candy
1 c. sugar
1 c. orange juice
½ c. lemon juice
4 c. cranberry juice
3 c. hot water

Remove cinnamon stick, cloves, and allspice. Store in refrigerator. Serve hot.

HOT CRANBERRY CIDER

Linda Wuennenberg

64 oz. cranberry juice
40 oz. white grape juice
1 Tbsp. whole allspice
64 oz. apple cider
4 sticks cinnamon
1½ tsp. cloves

In crock pot, combine all ingredients. Bring to a boil over HIGH heat. Reduce heat to LOW and simmer 20 to 25 minutes. Remove spices.

MINT TEA

Mary Thoele

Bring 8 cups water to boil; remove from heat.

Add:

5 tea bags
1 bunch mint

Steep and then remove bags and mint.

Add:

½ c. lemon juice
½ c. orange juice
¾ c. sugar

Mix and chill. Serve cold.

PARTY ANYTIME PUNCH

Lance McCoy

1 qt. chilled grape juice
1 small can frozen lemonade concentrate, thawed
2 qt. chilled ginger ale
1 qt. softened vanilla ice cream

Stir to blend all ingredients. If desired, add 1 whole strawberry to each serving. Makes 12 generous servings.

RUM PUNCH

Laura Langhorst

1 (6 oz.) can frozen lemonade
6 oz. rum
3 oz. apricot brandy
1 (16 oz.) bottle 7-Up
1 (6 oz.) can frozen orange juice
6 oz. Triple Sec
Frozen strawberries (optional)

Mix everything in the blender except the soda. Pour into pitcher or punch bowl and add strawberries. (You need to double the recipe for a punch bowl.)

SPARKLING CRANBERRY PUNCH

Muriel Hartmann

1 qt. cranberry juice cocktail
1 (6 oz.) can orange juice concentrate, thawed
1 (6 oz.) can lemonade concentrate, thawed
2 c. water
2 (7 oz.) bottles ginger ale, chilled
Orange slices

Combine cranberry juice cocktail, thawed concentrates, and water. Just before serving, add ice ring or cubes. Carefully pour in ginger ale. Garnish with orange slices. Makes about 18 servings. May be served with vodka.

WATERMELON SLUSH

Patti Loehnig

2 c. watermelon cubes, seeded
1 (16 oz.) pkg. frozen strawberries
1 (6 oz.) can frozen lemonade or limeade concentrate (undiluted)
½ c. rum (optional)
2 c. ice cubes

In blender container, combine all ingredients except ice cubes; blend well. Gradually add ice, blending until smooth. Pour into serving glasses. Makes 4 to 6 servings.

This is also quite good frozen, like a sorbet!

WHISKEY SOUR SLUSHES

Karen Rowland
Cheryl Hoffmeyer

2 c. ice tea
2 c. bourbon whiskey
6 c. water
1 c. sugar
12 oz. frozen lemonade concentrate
6 oz. frozen orange juice concentrate

Mix all ingredients in large bowl. Pour into 1 large or several small containers/ bowls and freeze overnight.

Use this recipe for your next party for a guaranteed success!

DIANE'S MARGARITAS

Joan Heumann

¾ c. tequila
½ c. Triple Sec
6 oz. frozen limeade
2 Tbsp. powdered sugar

Mix in blender. Gradually add 4 cups (30 to 35) ice cubes to blender. Keep unused portion in freezer.

FROZEN MARGARITA PUNCH

Cathy Hencken

4 (12 oz.) cans frozen limeade concentrate, thawed (undiluted)
3 qt. water
3 c. Triple Sec
3 c. tequila
2 (2 liter) bottles lemon-lime soda

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Combine first 4 ingredients. Freeze at least 8 hours, stirring twice during freezing process. Remove from freezer 30 minutes before serving. Break into chunks. Add lemon-lime soda and stir until mixture is slushy. Yield: 2½ gallons.

SPARKLING PUNCH

Donna Catanzaro

2 (6 oz.) frozen pineapple juice
2 (6 oz.) frozen lemonade
6 c. water
1 qt. white grape juice
1 qt. ginger ale

Combine all ingredients and chill for 1 hour before serving.

CHRISTMAS CITRUS SIT DOWN PUNCH

Jan Hernon

12 oz. frozen orange juice
12 oz. frozen lemonade
12 oz. frozen limeade
2 liters ginger ale
1 qt. cold water
1 qt. or liter inexpensive dark rum

Defrost frozen juices. Pour all ingredients into punch bowl. For a Martha Stewart touch, freeze slices of orange, lemon, lime, and some cherries at bottom of 12 cup ring mold, then freeze ring mold solid with water. This will keep the punch icy cold for hours.

BAILEY'S IRISH CREAM

Jane McInnis

1 can Eagle Brand milk
1 small Coffee Rich
1½ Tbsp. Hershey's chocolate
1 c. Scotch or Irish spirits (more if desired)
1½ tsp. coconut extract
3 eggs

Beat all ingredients together and refrigerate.

CRABMEAT DIP

D.R. Berkel

1 (16 oz.) container sour cream
1 pkg. dry onion soup mix
3 Tbsp. honey
¼ c. chili sauce
2 Tbsp. horseradish
8 oz. crabmeat (canned or imitation)

Combine sour cream, soup mix, honey, chili sauce, and horseradish. Fold in crabmeat. Makes 16 servings.

CRAB ARTICHOKE HAWAIIAN DIP

Cheryl Hoffmeyer

2 round King Hawaiian bread
3 (8 oz.) cream cheese, softened
1 c. mayonnaise
⅓ c. Dijon mustard
¾ tsp. cayenne
1 tsp. garlic powder
14 oz. drained/chopped artichoke hearts
12 oz. crab
8 oz. shredded Cheddar cheese

Mix all ingredients except bread. Warm for 20 minutes at 350°. Hollow the bread out and put the dip inside. The other bread can be cut into pieces to use with the dip.

CRAB AND CHEESE BITES

Lou Shaw
Betty Amelotti

1 stick butter
1 jar Old English cheese
1½ tsp. mayonnaise
½ tsp. garlic salt
½ tsp. Lawry's seasoned salt
1 (7 oz.) can crabmeat, drained and rinsed
6 English muffins

Soften stick of butter and Old English cheese; add mayonnaise, garlic, seasoned salt, and crabmeat. Spread on English muffins. Freeze for 2 hours. Take out and cut into 6 pieces.

You can freeze until ready to serve. Broil until golden brown and serve.

WON TON TRIANGLES AND CRAB DIP

Cathy Hencken

1 (8 to 12 oz.) pkg. won tons
1½ sticks butter
Parmesan cheese (Kraft)
8 oz. cream cheese
2 Tbsp. milk
¼ Tbsp. garlic (fresh)
1 (6 oz.) can crabmeat
½ c. green onion, chopped
1 (10 oz.) jar sweet and sour sauce

Won tons: Cut the won tons diagonally into triangles. Brush cookie sheet with butter. Place won ton triangles on cookie sheet and then brush with more butter. Sprinkle with Parmesan cheese and bake at 375° for 5 to 7 minutes. The won tons cook very fast. Keep an eye on them for the first couple of cookie sheets to get the time correct.

Dip: Soften cream cheese and stir in the milk and garlic. Stir in the crabmeat and onion. (Stop here and refrigerate if making the night before.) Top the dip with sweet and sour sauce and microwave on HIGH for 5 to 7 minutes.

The won tons and dip can be made the night before. The dip should be refrigerated.

CRAB RANGOON

Donna Smegner

8 oz. cream cheese
1 can crabmeat
1 Tbsp. Worcestershire sauce
1 Tbsp. Parmesan cheese
1 or 2 green onions
Dash of garlic salt
1 beaten egg
1 pkg. won ton skins

Combine all ingredients, except egg, to make filling. Place a heaping teaspoon of filling in the center of each won ton skin. Rub small amount of beaten egg around edges of won ton skin and fold skin into a triangle, sealing the edges. Deep-fry until golden.

BEST EVER CRAB DIP

Mallarry Dierkes

1 (8 oz.) pkg. cream cheese (room temperature)
1 (6 oz.) pkg. frozen king crabmeat, thawed and chopped
3 shallots, minced
1 tsp. beef bouillon powder (optional)
¼ c. sour cream
1 c. mayonnaise
½ tsp. hot pepper sauce
½ c. chopped fresh dill
Salt to taste

Beat cream cheese in large bowl until light. Beat in remaining ingredients until smooth. Cover and refrigerate until well chilled. Serve with assorted crackers.

CRAB MOUSSE

Mary Cullen Lynch

1 env. unflavored gelatin
3 Tbsp. cold water
1 (10¾ oz.) can condensed cream of mushroom soup (undiluted)
1 (8 oz.) pkg. cream cheese, softened
1 (6 oz.) can crabmeat, drained and flaked
1 c. finely chopped celery
¾ c. mayonnaise (use a little Durkee's and a little Hellmann's tartar sauce for part of this)
3 Tbsp. finely chopped green onion
1 Tbsp. lemon juice
1 dash of garlic salt
1 dash of Worcestershire sauce

Oil or Pam spray 1 quart fish or other shape mold. Sprinkle gelatin over cold water in custard cup. Heat soup in medium size saucepan over low heat until hot; remove from heat. Add gelatin and stir until dissolved. Add remaining ingredients except garnishes. Spoon into mold; chill 3 hours or more until firm (overnight is best). Unmold; garnish.

Garnish with pimento strips, celery strips, pimento stuffed olives, and parsley sprigs. Serve with saltines or other snack crackers.

SHRIMP MOUSSE

Kathy Deposki

1 can cream of mushroom soup (undiluted)
1 pkg. unflavored gelatin
3 Tbsp. water
1 (8 oz.) cream cheese
1 c. celery, finely chopped
1 small onion, finely chopped
1 c. shrimp, finely chopped
1 c. mayonnaise

Heat soup. Dissolve gelatin in 3 tablespoons water and add to soup. Add cream cheese. Blend and add the rest of the ingredients. Grease mold with mayonnaise. Pour into mold and refrigerate overnight.

CHEESE BALL

2 (8 oz.) cream cheese
1 pkg. Buddig beef, chopped
1 c. chopped olives
2 Tbsp. sherry wine
2 tsp. onion flakes
2 Tbsp. mayonnaise

Let cream cheese soften. Chop Buddig beef. Chop olives. Dissolve onion flakes in sherry wine. Add mayonnaise. Mix all together. You can form 2 balls or refrigerate, as is, in covered container and spoon out as needed into serving dish. Serve with crackers.

BRIE CHEESE APPETIZER

Peggy Bouras

1 box Brie cheese
1 can crescent rolls
Honey
Slivered almonds

Spray pie plate with Pam cooking spray. Place Brie cheese in center of plate. Arrange crescent rolls around cheese. Cover cheese with honey and almonds. Bake at 350° until rolls are done.

To serve, pull pieces of roll and spread with warm cheese.

BAKED CHEESE FONDUE

Mary Ellen Neilson

¾ lb. grated Cheddar cheese
5 slices white bread, cubed
2 c. milk
4 eggs, beaten
Salt, pepper, and dry mustard to taste

Alternate bread and cheese in greased 1½ quart casserole. Beat eggs; add milk and seasonings and pour over bread and cheese. Let stand at least 1 hour. (Can stand overnight in refrigerator if you wish.) Bake 1 hour at 350°. Test with knife as you would for custard (knife comes out clean).

CHEESE SQUARES

Joanne Fehling

2 jars Kraft Old English cheese
1 stick margarine
1 loaf Pepperidge Farm very thin sliced white bread
Dash of Tabasco
½ to 1 tsp. dill weed
Paprika

Mix cheese, margarine, dill weed, and Tabasco together. Spread on 3 slices of bread. Stack 3 high. Sprinkle with paprika. Cut into 9 squares. Freeze. Bake 8 to 10 minutes (frozen) at 350° until brown. Bake 5 to 8 minutes (not frozen).

FAVORITE CHEESE BALL

1 (8 oz.) pkg. cream cheese
1 small can chopped black olives
1 c. crushed pecans
Seasoned salt

Let cream cheese soften at room temperature or microwave on defrost 2 minutes. Add black olives; blend with fork. Add ⅛ teaspoon seasoned salt and blend. Shape into a ball and chill for at least an hour. When firm, roll in the crushed pecans to coat.

CHEESE BALL

Jane McInnis

4 large Philadelphia cream cheese
4 Tbsp. melted butter
1 wedge Roquefort or Blue cheese
Parsley flakes, finely chopped
Green pepper, finely chopped
Chopped onion
Celery, finely chopped
Good wallop of Lea and Perrins
Salt and pepper
Garlic salt
Sprinkle of sugar

Cheese should be at room temperature. Mix by hand. Roll into ball. Put in refrigerator to harden, then roll in pecans.

CHEESE HORS D'OEUVRES

Jane McInnis

Mix together 1 cup Parmesan cheese, 1 cup mayonnaise (not salad dressing), and 1 medium onion, chopped fine. Cut thin white bread into fourths. Put a teaspoon of the cheese mixture atop the bread. Sprinkle with more Parmesan cheese. Broil until delicately browned. These only take about 30 seconds to brown. Watch them very closely.

May be made ahead of time and kept refrigerated until time to serve.

SPICY PINEAPPLE CREAM CHEESE SPREAD

Joan Heumann

½ c. apple jelly
½ c. pineapple or apricot preserves
1 to 2 Tbsp. dry mustard
1 to 2 Tbsp. horseradish
1 (8 oz.) light cream cheese

In small saucepan, combine apple jelly, preserves, mustard, and horseradish; mix well. Cook over medium heat till jelly is melted, stirring occasionally. Cover and refrigerate at least 1 hour or until chilled.

To serve, place cream cheese on serving plate. Top with ½ cup jelly mixture. Serve with crackers. Refrigerate remaining jelly up to 3 weeks.

PESTO AND BRIE

Barbara Liebmann

1 Brie wheel
1 jar pesto spread (found in produce section)

Remove top rind of Brie; spread pesto on top of Brie. Bake in pie dish at 350° for 15 minutes.

Serve with sliced French bread, crackers, and fruit (grapes, apples, etc.). *Wonderful and simple!*

BLUE CHEESE DIP

Kathy Graczak

8 oz. cream cheese
4 oz. crumbled Blue cheese
½ lb. bacon
¼ c. half & half
1 to 2 cloves garlic, minced
1 Tbsp. green onion, chopped

Cut up bacon with scissors and pan-fry. Drain fat and add minced garlic. Mix. Blend cream cheese and half & half together with mixer. Add bacon mix, Blue cheese, and green onion. Put in dish and heat in oven at 350° until bubbly.

Serve with bread sticks and Granny Smith apple slices.

BACON BLUE CHEESE TOAST

Jackie LaVigne

½ c. (1 stick) butter (room temperature)
4 oz. crumbled Blue cheese (room temperature)
6 slices bacon, cooked and crumbled
1 loaf French bread

Preheat broiler. Combine butter, Blue cheese, and bacon. Cut bread into ⅓ inch slices. Toast in broiler on one side only. Spread cheese mixture on the untoasted side of the bread slices. Broil until bubbly, 1 to 2 minutes.

CREAM CHEESE AND BACON HORS D'OEUVRES

Jackie LaVigne

8 oz. cream cheese (room temperature)
2 Tbsp. chopped scallions
1 (8 oz.) pkg. crescent rolls
8 slices bacon (uncooked)
Wooden toothpicks

Preheat oven to 350°. Line a baking sheet with aluminum foil. In a small bowl, combine cream cheese and scallions. Cut dough for each crescent roll in half to form 2 triangles. Cut each slice of bacon in half.

Place a teaspoon of cream cheese mixture in center of each triangle of dough. Fold the dough over cheese and pinch edges together. Wrap 1 piece of bacon around each roll and secure with toothpick. Place rolls on the prepared baking sheet and bake for 15 minutes.

BUNKO SPREAD

Mary Ann Richmond

2 (8 oz.) cream cheese, softened
2 pkg. beef or corned beef Buddig meat, snipped into little pieces
2 Tbsp. pickle relish
1 Tbsp. Worcestershire sauce
1 c. shredded Cheddar
1 Tbsp. chopped onion
Assorted crackers

Mix all ingredients except crackers. Chill until ready to serve. Serve with crackers.

HOT CREAMY BEEF DIP

Louise Hauf

8 oz. cream cheese, softened
1 c. sour cream
3 oz. dried beef (such as Buddig), finely chopped
1 Tbsp. minced onion
¼ tsp. pepper
¼ tsp. garlic
¼ tsp. salt
½ c. chopped nuts

Beat cheese with sour cream until light and fluffy. Stir in remaining ingredients except nuts. Put into shallow dish. Top with nuts. Bake at 350° for 20 minutes. Makes 3 cups.

To serve: Keep warm over candle on hot plate. Serve with crackers.

BRAUNSCHWEIGER SPREAD

Kate Brouk

¾ lb. braunschweiger
1 tsp. minced onion
3 Tbsp. mayonnaise
3 Tbsp. sweet pickle relish
Dash of garlic powder

Mash and mix all ingredients. Form into ball. Put on plate surrounded by crackers.

Letting it sit overnight adds to the flavor.

SAUSAGE LOGS

Wanda Claywell

4 (8 oz.) cans refrigerated crescent dinner rolls
1 (8 oz.) pkg. cream cheese, softened
1 tsp. seasoned salt
1 egg, beaten
1 to 2 Tbsp. poppy seeds
2 lb. sausage

Cook sausage. Separate crescent dough into 8 rectangles; press perforation to seal.

Combine cream cheese, sausage, and salt, mixing well. Spread sausage mixture in equal portions over each rectangle of dough. Starting at long sides, roll up each rectangle jelly roll fashion; pinch seams to seal. Slice logs into 1 inch pieces; place, seam side down, on an ungreased baking sheet. Brush each log with beaten egg and sprinkle with poppy seeds. Bake at 375° for 10 to 12 minutes. Makes about 4 dozen.

BEAUREGARD DIP

Donna Koppy

1 lb. hamburger
1 lb. Jimmy Dean regular sausage
2 lb. regular Velveeta cheese
1 can Ro-Tel tomatoes
1 can cream of mushroom soup
1 onion, sliced
1 jalapeno pepper, chopped

Brown sausage and hamburger in Dutch oven or large skillet until browned. Use a skillet if you are going to keep the dip in a crock pot. Add all other ingredients and mix well over low heat until cheese is melted. Heat through and stir until well blended.
Serve with tortilla chips or crackers. This dip can be kept warm for a buffet in a crock pot.

Note: When handling hot peppers, be sure to use gloves, wash hands, and avoid rubbing your eyes as the pepper juice can burn. This is an authentic Tex-Mex dish named for the bull from an Austin, Texas ranch.

CHILI SAUSAGE SQUARES

Sue Rakel

1 c. biscuit mix
⅓ c. milk
4 Tbsp. mayonnaise, divided
1 lb. medium or hot bulk pork sausage
½ c. chopped onion
1 egg, beaten
2 c. (8 oz.) shredded sharp Cheddar cheese
2 (4 oz.) chiles, drained

Combine biscuit mix, milk, and 2 tablespoons of mayonnaise. Stir well. Spread into a greased 9x13x2 inch pan. Set aside. Cook sausage and onion in a skillet until brown. Crumble meat and drain well on paper towel. Place sausage mixture over biscuit mixture. Combine egg, cheese, chilies, and remaining 2 tablespoons of mayonnaise. Spread over sausage. Bake at 350° for 30 minutes. Let stand for 5 minutes before serving. Makes approximately 40 squares.

RO-TEL DIP

Bridget Nyberg

1 lb. Velveeta cheese, cubed
1 can Ro-Tel (diced tomatoes and green chiles)
1 lb. pork sausage, cooked, drained, and crumbled
Tortilla chips

Combine cheese cubes, Ro-Tel, and pork sausage crumbles. Heat in the microwave 4 to 6 minutes or until the cheese is melted. Serve with tortilla chips.

MEXICAN FUDGE

Carol Gallaher

8 oz. grated Cheddar cheese
8 oz. grated Monterey Jack cheese
3 eggs
½ c. thick and chunky salsa

In a large bowl, mix cheeses together. Put half of mixture in bottom of greased 9x9 inch glass pan. In a separate bowl, mix eggs and salsa together. Pour on top of cheese in pan. Add remaining cheese on top and bake at 350° for 30 minutes. Cool and cut into squares; may be served warm or cold.

This doesn't sound all that appetizing but it is easy and delicious!

MEXICAN FUDGE

Anne Perrini

4 (8 oz.) pkg. cream cheese
1 (16 oz.) picante sauce
5 eggs

Put 2 packages of cream cheese in glass dish; beat in the eggs and picante sauce. Pour remaining 2 packages of cream cheese on top. Bake at 350° until it sets.

Best when served warm with tortilla chips.

BLACK BEAN SALSA

Joan Saracino

2 (15 oz.) cans black beans, drained and rinsed
1 (16 oz.) can white shoe peg corn, drained
6 Tbsp. lime juice
6 Tbsp. olive oil
6 Tbsp. lemon juice
1½ tsp. ground cumin
½ c. red onion, chopped
¼ c. cilantro
½ tsp. salt
1 c. peeled and chopped tomatoes

Combine all of the preceding ingredients except tomatoes. Let chill overnight, then when ready to serve, add the tomatoes. Serve with tortilla chips.

PICO DE GALLO

Linda Wuennenberg

¼ c. white wine vinegar
1½ tsp. lime juice
½ tsp. Tabasco sauce
¼ tsp. salt
½ tsp. white pepper
1 c. diced tomatoes, drained
⅓ c. minced onion
⅓ c. diced green pepper
¼ c. sliced green onions
5 tsp. chopped cilantro
1 jalapeno pepper*
¾ tsp. minced garlic

In a medium glass bowl, combine vinegar, lime juice, Tabasco, white pepper, and salt; mix well. Add tomatoes, onion, green pepper, green onions, cilantro, jalapeno, and garlic. Allow to sit for 4 hours before serving. Yield: 2 cups.

Serve with tortilla chips or as a relish.

* I use minced jalapeno, available in a jar in the produce section.

BORDER MADNESS

Mallarry Dierkes

1 (8 oz.) jar medium to hot salsa
1 (4 oz.) can chopped green chiles, drained
½ c. chopped black olives
¼ c. chopped fresh cilantro
1 Tbsp. lemon juice
1 tsp. ground cumin
1 (12 oz.) pkg. cream cheese
4 green onions, thinly sliced
Taco chips

In medium bowl, combine first 6 ingredients. Spread cream cheese about ½ inch thick on serving platter. Spread salsa mixture over cream cheese. Sprinkle with green onions. Serve with chips.

MEXICAN PINWHEELS

Donna Catanzaro

2 pkg. (8 oz.) cream cheese
1 (1 oz.) pkg. Hidden Valley Ranch dressing mix
2 green onions
4 (12 inch) floured tortillas (dairy section)
1 (4 oz.) jar diced pimentos
1 (2.25 oz.) can chopped black olives
1 (4 oz.) can diced green chilies (mild)
Salsa (any brand)

Mix 2 packages of cream cheese, 1 package of Hidden Valley Ranch dressing mix, and 2 green onions, chopped. Spread over the 4 floured tortillas evenly, then spread even amounts of diced pimentos, chopped black olives, and diced green chilies (mild) over cream cheese mixture. Roll tortillas and chill for at least 2 hours. Cut into 1 inch pieces and serve with salsa.

MEXICORN CORN DIP

Cheryl Hoffmeyer

1 can shoe peg corn
1 c. Miracle Whip
½ c. chopped onion
1 fresh jalapeno, chopped
1 c. shredded Cheddar cheese

Mix. Serve with tortilla chips (blue ones look "festive.")

CHILI CHEESE DIP

Debbie Solomon

1 (15 oz.) can chili (without beans)
1 lb. American cheese, cut into 1 inch cubes
1 (4 oz.) can diced green chiles

Put chili, cheese, and green chilies into electric fondue pot or crock pot. Heat over MEDIUM heat. Stir occasionally until cheese has melted or heat in conventional saucepan over low heat and transfer to fondue pot or crock pot. Yield: 3 cups.

Keep heat low; dip with corn chips or other favorite dunkers (bread cubes, carrot sticks, celery sticks, etc.).

HOT SALSA DIP

James Ribble

2 hot Habanaro peppers
1 red onion
3 cloves garlic
4 to 5 medium heirloom tomatoes (red)
1 to 2 medium orange or yellow tomatoes
½ c. fresh parsley or cilantro
⅓ c. fresh cinnamon basil
⅓ c. fresh lemon basil
⅓ c. fresh sweet basil
4 Tbsp. red wine vinegar
4 Tbsp. extra virgin olive oil
4 limes

Cut limes in halves. Cut all ingredients well enough to fit in blender. May need to make 2 batches. Squeeze fresh lime juice into blender over other ingredients. Salt and pepper to taste. Blend on lowest setting to chop until just chopped up and mixed together.

Serve with chips and beer or tequila.

CREAMY SALSA DIP

Terry Ott

1 c. Hellmann's mayonnaise (lite may be used)
1 c. sour cream (lite may be used)
1 (12 oz.) jar medium chunky salsa
1 pkg. Knorr spring vegetable soup mix

Mix the 4 ingredients together and refrigerate for at least 2 hours before serving with taco or tortilla chips.

MEXICAN DIP

Dana Peterfeso

1 (8 oz.) cream cheese
1 can chili (without beans)
1 small can sliced black olives
1.5 c. shredded Mozzarella

Layer in preceding order. Bake at 350° for 15 to 20 minutes. Serve with chips.

ARTICHOKE DIP

Lisa Beaudean
Anne Butler, Karen Rowland

1 (14 oz.) can artichoke hearts (not marinated)
1 c. real mayonnaise
1 c. Parmesan cheese
½ tsp. garlic salt
½ c. shredded Cheddar

Chop artichoke hearts; mix all ingredients except the Cheddar cheese. Sprinkle Cheddar cheese on top. Cook 15 to 20 minutes at 350° or until Cheddar is completely melted.

Serve with crackers or French bread.

ARTICHOKE SQUARES

Lisa Bozdeck

1 (12 oz.) jar marinated artichoke hearts
8 oz. Provel rope cheese
1 c. grated Parmesan cheese
1 egg
½ tsp. garlic powder
⅛ tsp. hot pepper sauce
1 (17¼ oz.) box frozen puff pastry, thawed
Flour

Drain artichokes, reserving 1 tablespoon liquid. Chop artichokes and combine with cheeses in large bowl. In small bowl, beat together reserved liquid, egg, garlic powder, and hot sauce. On lightly floured surface, roll each sheet of pastry into a 10 inch square. Brush with some of the egg mixture. Cut pastry

into 2 inch squares and place squares on foil-lined baking sheets. Toss remaining egg mixture with artichoke mixture. Form a teaspoonful of mixture into balls and place on each pastry square. Bake in preheated 400° oven for 10 to 12 minutes. Serve warm. Makes 50 appetizers.

Freeze in a single layer for up to 3 weeks and bake without thawing.

CUCUMBER SANDWICHES

Denise Messerly

18 slices sandwich wheat bread
18 thin cucumber slices
1 (8 oz.) pkg. cream cheese, softened
1 Tbsp. dill weed

Cut bread into crustless round circles with glass or cookie cutter (about 2½ inch diameter). Mix together cream cheese and dill weed. Spread onto bread circles. Top with cucumber slice.

GARLIC TAPENADE

Leslie Badami

1 c. black olives
2 to 3 cloves garlic, coarsely chopped
⅓ c. canned anchovies
1 Tbsp. capers
½ c. olive oil
1 medium French bread loaf, thinly sliced

Coarsely chop the olives and blend them with the garlic, anchovies, and capers, adding the oil gradually. Toast the bread on one side. Spread the untoasted side thickly with the preceding mixture and cook under a hot broiler until the edges are well browned. Serve warm. Serves 6.

This can also be served on fingers of crisp buttered toast.

STUFFED MUSHROOMS

Paul Heumann

1 (16 oz.) pkg. mushrooms
1 lb. Salsiccia (bulk or links with casing cut off)
1 whole garlic clove
½ to ¾ lb. Provel cheese ropes
½ c. butter

Wash mushrooms and break out stems by gently pushing them to one side. Grease well with butter your favorite baking dish (I prefer my cast iron skillet) and place mushroom caps and stems in dish. Pinch off small pieces of Salsiccia (as if you were making a pizza) and put in mushroom tops.

Mince garlic clove and sprinkle on top. Place large pats of butter randomly on top and bake at 450° for 10 minutes. Remove from oven and sprinkle cheese

on top. Place back in the oven for 2 to 3 minutes or until cheese is melted. Place on a serving dish and serve with toothpicks.

Note: I like to whisk remaining butter and cheese in baking dish and pour over top of stuffed mushrooms and stems on serving dish.

OLIVE CHEESE PUFFS

Donna Catanzaro

2 c. grated sharp Cheddar cheese
¼ c. butter or margarine
1 c. flour
½ tsp. salt
½ tsp. dry mustard
Dash of cayenne or black pepper
1 jar small green olives, well drained
Shrimp or oysters can also be used
Paprika

Sift the flour, salt, dry mustard, and pepper together. Soften the butter and cheese. Combine the dry ingredients with the butter mixture and mix thoroughly. Wrap 1 teaspoon of mixture around each olive. Chill until firm. Bake on ungreased cookie sheet for 15 minutes at 400°. Just before serving, sprinkle with paprika.

CHERI'S SPINACH BALLS

4 (10 oz.) pkg. frozen chopped spinach
4 c. herb stuffing (fine crumbs)
2 large onions, diced
8 eggs
1 c. Parmesan cheese
1½ c. melted butter
1 Tbsp. thyme
2 garlic cloves, minced
½ tsp. salt
¼ tsp. pepper

Thaw spinach and squeeze tightly to get all liquid out. Mix all ingredients together and chill 2 hours or more. Roll mixture into balls the size of large walnuts. Freeze or refrigerate until ready to use. Bake about 30 minutes at 300°.

SPINACH DIP

Mary Ann Kinsella

1 (16 oz.) sour cream
1 box frozen shrimp
1 can chopped water chestnuts
1 pkg. dry Knorr vegetable soup mix
2 Tbsp. mayonnaise

Defrost spinach and drain well. Combine all ingredients and refrigerate for at least 2 hours.

EASY SPINACH PETA

Bill Bouras

2 pkg. (10 oz.) frozen spinach, thawed and drained (not cooked)
½ lb. Feta cheese, crumbled
½ c. cottage cheese
3 green onions, chopped
3 eggs
½ lb. phyllo
2 sticks butter, melted

Lightly butter baking pan. Layer 7 sheets of phyllo on bottom of pan, buttering each one. Mix first 5 ingredients together and pour over phyllo. Top with 7 more sheets of buttered phyllo. Bake for 50 to 60 minutes at 350° or until golden brown.

TOMATO BRUSCHETTA

Jane Heffernan

3 medium tomatoes, peeled, seeded, and chopped
1 small onion, chopped
2 Tbsp. fresh basil leaves, snipped (or 2 tsp. dried basil leaves)
1 garlic clove, pressed
¼ tsp. salt
¼ tsp. pepper
2 Tbsp. olive oil
1 loaf French bread, cut into ¼ inch slices
Parmesan cheese, grated

Peel tomatoes, cut in halves crosswise, and squeeze out seeds. Chop tomatoes and onion. Put mixture into bowl; add snipped basil leaves and pressed garlic. Add salt and pepper; mix gently.

Preheat oven to 375°. Place French bread slices on cookie sheet. Lightly brush surface of bread with olive oil. Sprinkle on Parmesan cheese. Bake 10 to 12 minutes or until lightly browned and crisp. Spoon tomato mixture onto toast slices. *Enjoy!*

PARTY MIX

Peggy Bouras

1 (16 oz.) box (8 c.) Quaker Oat Squares
1½ sticks margarine
1 can mixed nuts
1½ c. stick pretzels
1½ tsp. Italian seasonings
½ c. Parmesan cheese

Melt margarine in a 9x13 inch pan in a 350° oven. Add Parmesan cheese and Italian seasoning. Mix well; add cereal, nuts, and pretzels. Mix well to absorb liquid. Bake 30 minutes, stirring every 10 minutes to coat well.

CANDY APPLE DIP

A Friend

8 oz. Philly cream cheese, softened
¼ c. granulated sugar
¾ c. dark brown sugar
1 tsp. vanilla
⅓ c. (small pkg.) Planters nut topping
Assorted apples

Blend cream cheese, sugars, and vanilla until smooth. Add nuts and stir through. Serve with apple slices. *Easy autumn appetizer!*

BREADS

AND ROLLS

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon, 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet fingertip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers, or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors. Place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat leftover custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely because it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

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Anyway you slice it...

SIXTH GRADE'S BEST BREAD

BREADS, ROLLS

BEVO MILL'S FAMOUS CHEDDAR CHEESE AND CHIVE BISCUITS

Francine Pellegrini

2 lb. flour
2 tsp. salt
4½ Tbsp. baking powder
⅔ c. sugar
¼ c. dried chives
¾ c. grated Cheddar cheese
½ c. oil
⅔ c. melted margarine
2¾ c. milk

Mix all dry ingredients together thoroughly. Add butter and oil while mixing until all oils are mixed in. Add milk and knead until mix pulls apart from the sides of the bowl. Do not overmix! Drop onto greased baking pan from large spoon. Each biscuit should weigh about 2 ounces. Cook at 400° for about 20 minutes or until done. Makes about 2½ dozen.

EMPTY TOMB BISCUITS

Patti Loehnig

Favorite sweet roll dough recipe or pkg. frozen bread dough (36 dinner rolls)
Approx. 36 large marshmallows
1 c. butter or oleo, melted (optional)
Sugar/cinnamon mixture (optional)

Use your favorite sweet roll dough or frozen dough, thawed. Pinch off enough dough, about the size of a golf ball, and stretch it around a large marshmallow. Seal well. Put either in greased muffin tins or clustered in a greased pan. Let rise. Bake in 350° oven until lightly browned, 15 to 20 minutes. Remove from pan while still warm. The marshmallows melt and leave an empty space in the middle.

Optional: Dip marshmallow in melted oleo, then roll in sugar/cinnamon before sealing in dough.
These biscuits are an Easter tradition in our home!

BREAKFAST BUNS

Annie Raback

1 Tbsp. margarine or butter
¼ c. finely chopped green bell pepper
4 eggs
¼ c. milk
¼ c. Bac-Os bacon flavor bits
1 Tbsp. instant minced onion
Salt and pepper to taste
4 slices American cheese (if desired)

Melt margarine in an 8 inch skillet over medium-high heat. Cook bell pepper in margarine, stirring frequently, until tender. Reduce heat to low. Beat eggs and milk in bowl with fork. Stir in bacon bits, onion, salt, and pepper. Pour into skillet. Cook just until set, stirring occasionally. Spoon into buns. Top each with cheese.

Wrap one in foil or a napkin to enjoy your breakfast bun on the run!

YEAST RAISED DINNER ROLLS

Aimee Monda

¼ c. warm water
1 Tbsp. yeast (1 pkg.)
1 c. warm milk
¼ c. sugar
1 tsp. salt
¼ c. oil
3 to 4 c. flour (any combination oat, whole wheat, white, etc.)
1 egg (optional)

Dissolve yeast in warm water. Add milk, sugar, salt, and oil. Add about ½ of the flour. Beat well. Add egg if desired. Add the rest of the flour, ½ cup at a time, till you have stiff dough. Let rise till double. Shape as desired. Let rise till double. Bake at 400° for 15 minutes. *Enjoy!*

APRICOT BREAD

Marie Miller

1 c. snipped dried apricots
2 c. warm water
1 c. sugar
2 Tbsp. butter or margarine, softened
1 egg
¾ c. orange juice
2 c. all-purpose flour
2 tsp. baking powder
¼ tsp. baking soda
1 tsp. salt
¾ c. chopped nuts

Soak apricots in warm water for 30 minutes. Meanwhile, in a mixing bowl, cream the sugar, butter, and egg. Stir in orange juice. Combine flour, baking powder, baking soda, and salt; stir into creamed mixture just until combined. Drain apricots well; add to batter with nuts. Pour into a greased 9x5x3 inch

loaf pan. Bake at 350° for 55 minutes or until bread tests done. Cool 10 minutes in pan before removing to a wire rack. Yield: 1 loaf.

This is my most asked for recipe.

AUNT SUSAN'S SAVORY PULL APART BREAD

Peggy Bouras

¼ c. Parmesan cheese
3 Tbsp. sesame seeds
½ tsp. dried basil
1 pkg. Rich's frozen rolls (use 24 rolls)
¼ c. margarine, melted
2 Tbsp. real bacon bits (optional)

Grease 10 inch tube pan. Mix cheese, seeds, and basil together (bacon bits if used). Add ⅓ mixture to bottom of pan, shaking to coat. Add 12 frozen rolls; drizzle ½ butter and ½ cheese. Add remaining 12 rolls, butter, and cheese. Prepare at lunch time to allow rolls to thaw and rise. Cover with cloth.

Rolls will rise to top of the pan. Bake at 350° for 20 to 30 minutes. Cover with foil after rolls are brown and bake for remainder of time.

CHARLIE'S BANANA BREAD

Margie Bantle

½ c. shortening
1 c. sugar
2 eggs, beaten
3 to 4 bananas (quite ripe)
2 c. flour
¼ tsp. salt
1 tsp. soda
1 Tbsp. water
½ c. nuts, chopped

Cream shortening and sugar. Add beaten eggs. Mash in ripe bananas with potato masher. Add water. Sift flour, salt, and soda into mixture. Add nuts. Bake for 1 hour or less in greased loaf pan at 350°. *This is infallible!*

CHELIE'S BANANA BREAD

Joan Heumann

1½ c. sugar
½ c. butter or margarine
2 eggs
1½ c. sifted flour
½ tsp. salt
½ c. buttermilk
1 tsp. baking soda
1 c. mashed ripe bananas
½ c. chopped pecans

Preheat oven to 350°. Cream sugar and butter. Beat in eggs. Stir in flour and salt. Combine buttermilk and baking soda. Add to batter. Stir in bananas and

pecans. Pour in greased and floured 9x5 inch loaf pan. Bake at 350° for 1 hour. Look at it 5 to 10 minutes earlier. Check sides for doneness; will pull away from pan sides. Center of bread may not appear to be done.

COCOA BANANA BREAD

Anne Brennan

½ c. margarine, softened
1 c. sugar
1 c. mashed ripe bananas
¼ c. milk
2 eggs
1 tsp. vanilla
2 c. unsifted all-purpose flour
⅓ c. unsweetened cocoa
1 tsp. baking soda
½ tsp. salt
½ c. chopped nuts

Combine first 6 ingredients in large mixing bowl and beat 1 minute on medium speed. Combine dry ingredients and stir into banana mixture until moistened. Pour batter into 9x5 inch loaf pan which has been greased on bottom. Bake at 350° for 50 to 60 minutes. Cool 5 minutes and remove from pan. Cool completely.

BEER BREAD

Jeanette Airoldi

3 c. self-rising flour
5 Tbsp. sugar
1 beer (room temperature)
Butter
Salt (to sprinkle on top)

Mix flour, sugar, and beer. Place in a greased bread pan. Bake at 350° for 1 hour. Take out of the oven and butter the top of the bread, then sprinkle with salt.

BOSTON BROWN BREAD

Audrey Toenges

3 eggs, beaten
1 c. sugar
½ c. green label molasses
3 c. flour
2 tsp. baking soda
2 c. buttermilk
2 c. bran
½ c. chopped nuts
1 c. raisins
2 Tbsp. melted butter or oil

Pour buttermilk over bran; add baking soda and let stand. In large bowl, beat eggs well; add sugar and beat again. Add molasses and shortening by alternating flour and bran mixture. Add nuts and raisins. Pour mixture into 5 well greased 16 ounce vegetables cans, filling about halfway. Bake at 350° for 1 hour. Let stand until cool.

CINNAMON BREAD

Jane Oliger

½ c. Wesson oil
1 c. sugar
1 egg
1 c. buttermilk
1 tsp. baking soda
2 c. flour
½ tsp. salt

Cinnamon mix:

1 Tbsp. cinnamon
¼ c. brown sugar
¼ c. white sugar

Beat sugar, oil, egg, and buttermilk together. Mix in dry ingredients. Alternate layers of dough with cinnamon mix. (Only get 2 layers. Layer dough, then about ⅔ of cinnamon mix, layer dough, and rest of cinnamon mix on top.) Put in greased pan; size very important, 9¼ x 5½ x 2¾ inch. If you use a smaller pan, the bread will be "doughy" in the middle. Bake at 350° for 45 to 55 minutes.

MEXICAN CORN BREAD

Sue Rakel

1 c. flour
1 c. corn meal
¼ tsp. salt
4 tsp. baking powder
1 c. (2 sticks) margarine, softened
1 c. sugar
4 eggs
1 (16 oz.) can creamed corn
½ c. grated Monterey Jack cheese
½ c. grated Cheddar cheese
1 (4 oz.) can diced green chili peppers, drained

Preheat oven to 350°. Sift flour, corn meal, salt, and baking powder. In another bowl, cream margarine and sugar; add eggs and mix. Add corn, cheeses, chili peppers, and flour mixture. Stir until blended.

Pour batter into greased 9x13 inch pan. Place in oven. Immediately lower oven temperature to 325°. Bake for 1 hour. *Best corn bread ever!*

PIECE-OF-CAKE CORN BREAD

1 (9 oz.) pkg. Jiffy yellow cake mix
1 (8½ oz.) pkg. Jiffy corn muffin mix
2 eggs
1 c. milk

In large bowl, stir together mixes. In medium bowl, beat together eggs and milk; add to mixes. Stir until just combined. Pour into 8 inch square pan that has been coated with "Pam." Bake in 400° oven for 35 to 40 minutes or until wooden toothpick inserted in center comes out clean.

CRANBERRY, ORANGE, APRICOT BREAD

Laura Langhorst

2 c. flour
1 c. oatmeal
1 c. sugar
2 tsp. baking powder
½ tsp. baking soda
¾ tsp. salt
2 eggs
½ c. oil
½ c. orange juice
⅓ c. water
1 Tbsp. grated orange peel
¾ c. chopped cranberries
½ c. finely chopped apricots
½ c. chopped pecans

Heat oven to 350°. Grease and flour bottom only of 9x5 inch loaf pan. Combine first 6 ingredients, mixing well. Set aside. Beat eggs and oil with fork or wire whisk to blend thoroughly; mix in orange juice, water, and orange peel. Add to dry ingredients, mixing just until moistened. Stir in remaining ingredients. Bake 1 hour 15 minutes or until wooden toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely.

This has become a Christmastime favorite!

CRANBERRY NUT BREAD

Mary Thoele

2 c. fresh cranberries, cut and washed
¾ c. chopped pecans
2 Tbsp. margarine, melted
2 c. flour
1 c. plus 2 Tbsp. sugar
1 tsp. salt
1 egg, well beaten
¼ c. water
1¾ tsp. baking powder
½ tsp. baking soda
⅓ c. orange juice

Grease bottom of 9x5x3 inch loaf pan. Line bottom with wax paper; grease paper. Mix butter and liquid ingredients. Mix dry ingredients. Stir only till moist. Add nuts and cranberries. Stir until blended; pour into pan. Bake in 350°F. oven for 70 minutes. Remove from oven; cool 10 minutes before removing from pan.

CRANBERRY QUICK BREAD

Kathy Graczak

½ c. margarine or butter
¾ c. sugar
2 eggs
3 c. flour
1 Tbsp. baking powder
½ tsp. baking soda
1 c. orange juice
1 c. chopped cranberries
½ c. nuts (pecans or walnuts)

Cream butter and sugar. Add eggs and mix. Add flour, powder, and soda; mix. Add cranberries, juice, and nuts. Stir just to blend. Do not stir too much. Pour

into greased and floured 9x5 inch loaf pan. Bake at 350° for 1 hour and 15 minutes.

You can also put in muffin pans but cook less time.

OATMEAL BREAD

Mary Sauter

1 (¼ oz.) pkg. active dry yeast
1 c. quick cooking oats
3 c. bread flour
1 tsp. salt
½ c. honey
1 Tbsp. vegetable oil
1¼ c. plus 1 Tbsp. warm water

In bread machine pan, place ingredients in order given. Select "white bread" setting. Bake according to bread machine directions. Yield: 1½ pound loaf.

PUMPKIN BREAD

Bernice Hogenkamp

1 c. sugar
½ c. Karo syrup
1 c. salad oil
3 eggs
2 c. canned pumpkin
3 c. flour
½ tsp. baking powder
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking soda
½ tsp. salt

Beat eggs; add sugar and syrup and continue beating. Add salad oil and beat until well blended. Stir in pumpkin, then sifted dry ingredients. Pour batter into ungreased pan, lined with wax paper, and bake at 350° for about 1 hour and 15 minutes.

PUMPKIN BREAD

Dottie Patton

2¾ c. sugar
4 eggs
1 c. oil (corn or Wesson)
⅔ c. water
1 (1 lb.) can pumpkin
3½ c. flour
3 tsp. cinnamon
2 tsp. nutmeg
2 tsp. baking soda
1 tsp. salt

Cream sugar and eggs. Add oil, water, and pumpkin, then add flour, cinnamon, nutmeg, soda, and salt. Bake at 325° in greased loaf pans. Bake 1 to 1½ hours. Wrap in foil and freeze.

QUICK PUMPKIN BREAD

Betty Amelotti

1¾ c. sifted all-purpose flour
¼ tsp. double acting baking powder
1 tsp. baking soda
1 tsp. salt
½ tsp. cinnamon
¼ tsp. ground cloves
1¾ c. sugar
⅓ c. soft shortening
2 eggs
1 c. cooked or canned pumpkin
⅓ c. milk
½ tsp. vanilla
½ c. coarsely chopped pecans
⅓ c. raisins

Preheat oven to 350°F. Sift together the flour, baking powder, baking soda, salt, cinnamon, and cloves. In a large bowl, beat until light and fluffy the sugar, soft shortening, and eggs. Add and beat in the pumpkin. Add the sifted dry ingredients in 3 additions, alternating with the milk and vanilla. Do not overbeat between each addition. Fold in the nuts and raisins. Pour batter into a greased 9x5 inch loaf pan and bake 1 hour or until a toothpick inserted into the center comes out clean.

STRAWBERRY BREAD

Millie Loyet

3 c. flour
1 tsp. baking soda
1 tsp. salt
1½ tsp. cinnamon
2 c. sugar
4 eggs
2 (10 oz.) pkg. frozen strawberries, sliced and thawed
1 c. chopped nuts
1¼ c. salad oil

Place all ingredients, except strawberries, in large bowl and make a well in the center. Add strawberries and nuts. Stir well until ingredients are moistened. Grease and flour loaf pans, 2 (9x5 inch) or 6 (3x7 inch). Bake at 350° for 1 hour for 9x5 inch pans - less for 3x7 inch pans.

ZUCCHINI BREAD

Donna Hellwege

3 eggs
1 c. cooking oil
1 c. sugar
1 c. brown sugar
2 c. grated zucchini, peeled
2 tsp. vanilla
1 tsp. salt
1 tsp. baking soda
¼ tsp. baking powder
3 tsp. cinnamon
3 c. flour
½ c. chopped nuts

Beat eggs; add oil, sugar, and vanilla. Sift together flour, salt, baking soda, baking powder, and cinnamon. Add grated zucchini and nuts. Mix well by hand. Pour into 2 greased loaf pans. Bake at 350° for 1 hour.

This is similar to banana bread. It is my family's favorite for breakfast.

ZUCCHINI BREAD

Lesley Nebuloni

3 c. grated zucchini
2 c. flour
1 c. sugar
1 c. oil
2 eggs
1 tsp. baking soda
1½ tsp. cinnamon
1 c. chopped pecans (optional)
1 tsp. vanilla
1 tsp. baking powder

Peel and grate zucchini. Mix all ingredients in large bowl. Pour into 2 greased and floured loaf pans. Bake in preheated 350°F. oven for 1 hour. Cool on wire rack for 10 minutes. Remove from pans.

KELLI'S FAVORITE BANANA MUFFINS

Kelli Rowland
and her grandma, Carol Terbrock

1½ c. sugar
⅔ c. shortening
2 eggs
1 c. mashed bananas
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
4 Tbsp. sour milk (milk with small amount vinegar added)

Mix all together. Grease and flour pan. (With muffins, can use Pam.) Bake at 350° for 20 minutes (large muffins), 12 to 15 minutes (mini muffins), or 30 minutes (9x12 inch cake pan) or until slightly browned on top.

They are great with or without icing. Easy and quick - Kelli does most of the preparation herself!

BARBECUE TWISTS

Betty Staufenbiel

1 (1½ oz.) pkg. dry onion soup mix
1 c. sour cream
1 packet active dry yeast (or 1 cake compressed yeast)
⅓ c. warm water
1 Tbsp. sugar
2 Tbsp. melted shortening
1 tsp. salt
1 slightly beaten egg (reserve 1 Tbsp.)
2½ to 3 c. Pillsbury's Best all-purpose flour
1 Tbsp. water
Poppy or sesame seeds

Combine soup mix and sour cream; set aside. Soften yeast in water in large mixing bowl. Stir in sugar, shortening, salt, egg, and ⅔ cup sour cream mixture. Gradually add flour to form a stiff dough, beating well after each addition. Toss on well floured surface until dough is no longer sticky.

Roll out half of dough on well floured surface to a 12 x 6 inch rectangle. Spread half of rectangle, lengthwise, with half of sour cream mixture. Fold uncovered dough over filling. Cut into 1 inch strips. Twist each strip once; place on greased cookie sheets, pressing ends to seal. Repeat with remaining dough.

Combine 1 tablespoon water with reserved egg; brush over rolls. Sprinkle with poppy or sesame seeds; cover. Let rise in warm place (85° to 90°F.) until light and doubled in size, 1 to 1½ hours. Bake at 375° for 15 to 18 minutes. Serve warm. Makes about 2 dozen rolls.

For appetizer: Cut rolls into 1½ x ½ inch pieces; twist once. Let rise and bake.

Senior winner in Pillsbury's 13th Grand National Recipe and Baking Contest 1961 - adapted by Ann Pillsbury.

BEST BLUEBERRY MUFFINS

Jane Heffernan

½ c. butter or margarine
1 c. sugar
2 eggs
2 c. flour (unsifted)
2 tsp. baking powder
½ tsp. salt
½ c. milk
1 tsp. vanilla
2½ c. blueberries (fresh)

Cream butter and sugar until fluffy. Add eggs 1 at a time; mix until blended. Sift dry ingredients; add alternately with milk and vanilla. Mash ½ cup of berries; stir in. Add rest of berries whole; stir in.

Grease muffin tins well, including top of pan. Pile mix high in each muffin cup. Sprinkle sugar on tops. Bake at 375° for 30 minutes. Cool in pan at least 30 minutes. Makes 12 muffins.

LEMON-RASPBERRY STREUSEL MUFFINS

Sue Rakel

2 c. flour
½ c. sugar
2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
2 eggs, lightly beaten
1 c. (8 oz.) lemon yogurt
½ c. vegetable oil
1 tsp. grated lemon peel
1 c. fresh or frozen raspberries

Topping:

⅓ c. sugar
¼ c. flour
2 Tbsp. butter or margarine

Combine flour, sugar, baking powder, baking soda, and salt. Combine eggs, yogurt, oil, and lemon peel and mix well. Stir in dry ingredients until moistened. Fold in raspberries. Fill greased or paper lined muffin tins ¾ full.

To make the topping, mix sugar and flour and cut in the butter until you have coarse crumbs. Sprinkle about 1 tablespoon over each muffin. Bake at 400° for 18 to 20 minutes. Cool in pan about 10 minutes before removing. Makes 1 dozen.

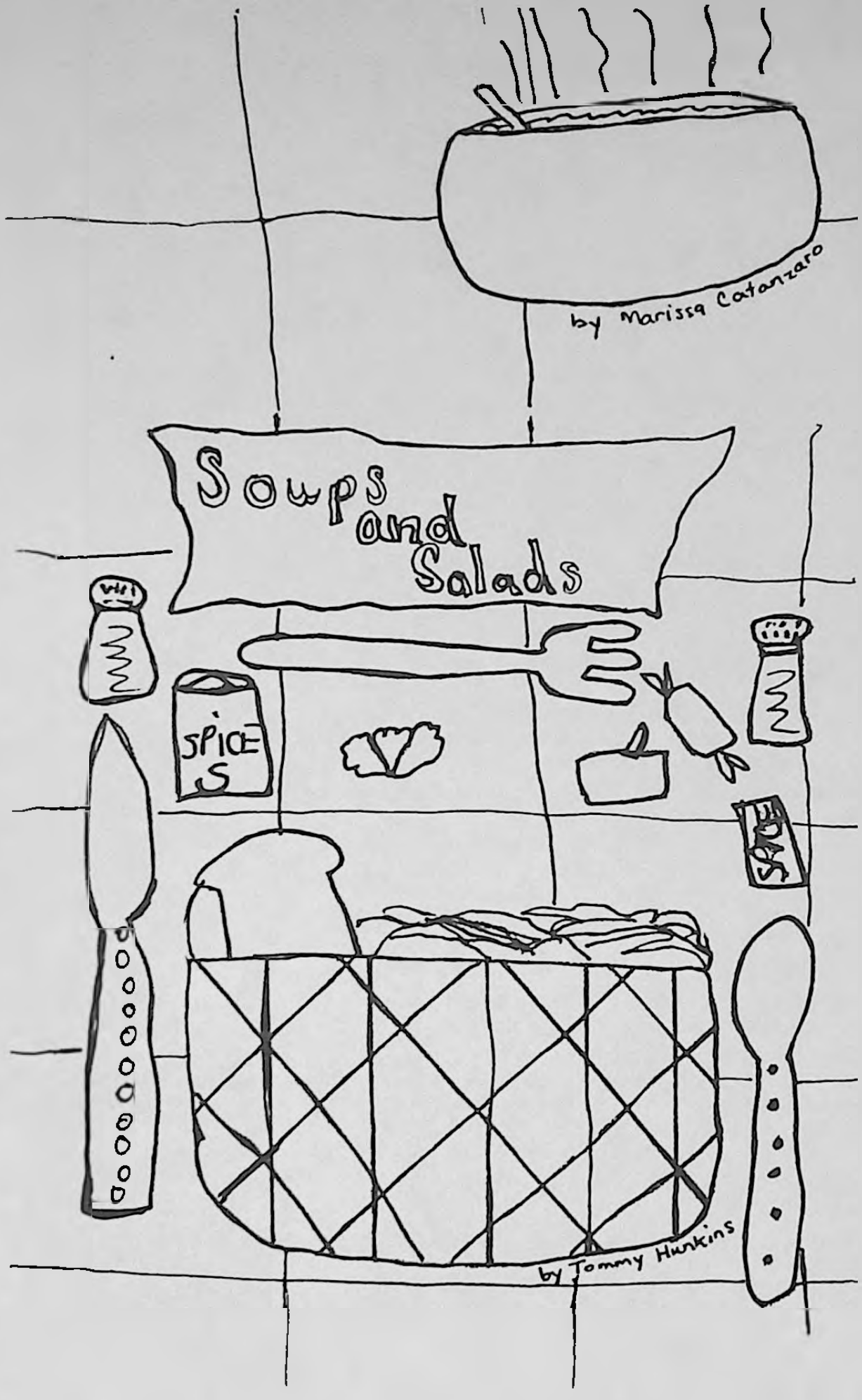
OVERNIGHT COFFEECAKE

Anne Brennan

1 (4 serving size) pkg. vanilla pudding mix (not instant)
½ c. packed brown sugar
½ c. chopped pecans
½ c. (1 stick) butter, melted (plus additional butter for greasing pan)
1 pkg. frozen dinner roll dough (about 25 rolls)

Combine pudding mix, sugar, and pecans; mix well. Generously grease Bundt pan with butter; separate frozen balls of dough and place them in pan. Pour ½ cup melted butter over dough. Sprinkle with pudding mixture. Set aside to let dough rise overnight.

In the morning, preheat oven to 350°. Bake coffeecake for 25 minutes. Invert onto serving plate. Serve warm, pulling dough apart to serve. Makes 8 to 12 servings.


by Marissa Catanzaro
Soups and Salads
SPICES
by Tommy Hunkins

A HANDY SPICE AND HERB GUIDE

ALLSPICE-a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon, and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies; (Ground) Puddings, relishes, fruit preserves, baking.

BASIL-the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES-the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY-the seed of a plant grown in the Netherlands. Flavor that combines the tastes of anise and dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER-a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL-the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE-the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries, and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM-an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies, and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)-a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey, and cooked vegetables.

OREGANO-a plant of the mint family and a species of marjoram of which the dried leaves are used to make an herb seasoning. USES: An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

PAPRIKA-a mild, sweet red pepper growing in Spain, Central Europe, and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY-the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls, and cookies. Also delicious in buttered noodles.

ROSEMARY-an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet fresh taste. USES: In lamb dishes, in soups, stews, and to sprinkle on beef before roasting.

SAGE-the leaf of a shrub grown in Greece, Yugoslavia, and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews, and salads.

THYME-the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, croquettes, fricassees, and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC-a root of the ginger family, grown in India, Haiti, Jamaica, and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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Joey H.
Jack
Linda
Lyle
HASA
FRUIT SALAD
Marissa
MATT
Heat it up or Cool it down.
FIFTH GRADE'S
Sensational SOUPS &
SALADS
Mark
SOUP
Joe T.
Andrew
Anna
Kristen J.
Tyler
Dane
Emily G.
Tracy
Katie
Mike
Tim
Victor
Nick
Kyle

SOUPS, SALADS

3 BEAN CHILI

Rita Mitchell

1 lb. ground beef
3 (1 lb.) cans chili hot beans
1 (16 oz.) can dark red kidney beans
1 (16 oz.) can black beans
1 onion, chopped
1 tsp. cumin
2 tsp. cocoa
Chili powder to taste
Shredded Cheddar cheese (optional)

Brown ground beef. Add onion and cook till translucent. Drain. Combine ground beef and remaining ingredients in large pot. Simmer for at least 1 hour till flavors are blended. Sprinkle each serving with cheese before serving if desired.

BRAN NEW CHEX CHILI

Jeanette Santen

1 lb. ground beef
1 clove garlic, minced
1 (15 oz.) can tomatoes (undrained) and 1 can water
1½ c. Bran Chex
1 tsp. salt
Dash of cayenne pepper
¾ c. chopped onion
¼ c. green pepper
1 (8 oz.) can tomato sauce and 1 can water
2 tsp. chili powder
¼ tsp. ground cumin
1 (15¾ oz.) Brook's chili hot beans

Cook and drain grease from ground beef. Add the onion and garlic. Add all other remaining ingredients except for the beans. Simmer for 30 minutes, stirring occasionally. Stir in beans and continue simmering (covered) for additional 30 minutes, stirring occasionally. Makes 6½ cups.

FALL FIESTA CHILI

Rose Schwartz

- 1½ lb. boneless skinless chicken breasts, cubed
- 2 cans (14½ oz.) Great Northern beans, rinsed and drained
- 2 cans (14½ oz.) Mexican style stewed tomatoes
- 1 large onion (about ¾ c.), chopped
- 1 pkg. seasoned chili mix
- 1½ Tbsp. cocoa (powdered), mixed with 1 Tbsp. water
- Flour tortillas, warmed
- Shredded Cheddar cheese
- Sour cream

In a large pot, combine chicken, beans, tomatoes, broth, onion, and chili mix. Bring to a boil over medium-high heat, stirring occasionally, for 20 to 25 minutes. Add cocoa mixture and stir to blend. Simmer an additional 5 minutes.

To serve, line bowls with warmed tortillas. Spoon chili into prepared bowls. Top with cheese and sour cream.

FLO'S TEX-MEX CHILI

Karen Rowland
Elaine Woodcock

- 3 lb. ground beef
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 ribs celery, chopped
- ¼ c. chili pepper
- 2 Tbsp. cumin
- 1 tsp. cayenne pepper
- ¼ c. A.1. Sauce
- 3 c. chili beans in chili gravy
- 2 c. tomato paste
- 1 to 2 Tbsp. season salt to taste
- 1 tsp. pepper
- 8 c. water

Saute beef, onion, green pepper, and celery until meat is well browned. Drain excess fat. Add remaining ingredients. Simmer 45 minutes.

JOHNNY'S CHILE

John Schwartz

2 lb. hamburger
1 large white onion
1 Tbsp. chili powder
1 tsp. black pepper
½ tsp. red pepper
1 tsp. salt
1 pkg. chili seasoning mix
4 (16 oz.) cans Bush's chili hot beans
2 (16 oz.) cans Bush's dark red kidney beans, drained and rinsed
1 (28 oz.) can tomato sauce
1 (28 oz.) can diced tomatoes
2 c. water

Dice onion. Brown hamburger and diced onion in large skillet. Drain grease and add 1 cup water and package of chili seasoning; mix well and simmer for 10 minutes. In large pot, add all other ingredients, then add hamburger and onion; mix well. Cover pot and cook chili over medium heat until mixture is at a very slow boil, mixing frequently to keep chili from sticking to bottom of pot (approximately 10 minutes). Reduce heat to low and cook for approximately 2 hours, occasionally stirring. Manage heat to avoid boiling and sticking. If chili is too thick, add small amount of water and if chili is too thin, cook, uncovered.

For spicier chili, you can use any or all of the following: Increase the amount of red pepper; add sliced jalapeno or red pepper flakes to hamburger and onion or use Tabasco.

KAHLUA CHILI

Cheryl Hoffmeyer

¼ c. vegetable oil
2 onions, chopped
2 cloves garlic, minced
2 lb. ground beef
½ bell pepper, chunked
1 (1 lb. 12 oz.) can tomatoes
1 Tbsp. tomato paste
¼ c. parsley, chopped
1 tsp. crushed marjoram
1 tsp. crushed oregano
1 tsp. crushed cumin
3 Tbsp. chili powder
2 tsp. salt
1 tsp. red cayenne pepper
½ c. Kahlua
1 (1 lb. 11 oz.) can red kidney beans
Grated Cheddar cheese
Chopped onion garnish

In a 4 quart pot, heat oil; add onions and garlic and saute until soft. Add meat and brown. Add next 10 ingredients and mix well. Add Kahlua. Increase heat until mixture simmers. Add beans; simmer, partially covered, for 45 minutes. Serve topped with cheese and onions.

For enchiladas, fill tortillas and place, seam side down, in pan. Add 2 tablespoons Kahlua to enchilada sauce. Broil until cheese melts (3 minutes). Serves 6. Yields 2½ quarts.

MEXICAN CHICKEN AND BARLEY CHILI

Sr. Adele Human

1 c. chopped onion
1 clove garlic, minced
1 Tbsp. vegetable oil
3 c. water
½ c. barley
1 (16 oz.) can tomatoes (undrained), chopped
1 (16 oz.) can tomato sauce
1 (14 oz.) can chicken broth
1 (11 oz.) can whole kernel corn, drained
1 (4 oz.) can chopped green chilies, drained
1 Tbsp. chili powder
½ tsp. ground cumin
3 c. chopped cooked chicken (about 1½ lb.)

In large saucepan, cook onion and garlic in oil until tender. Add remaining ingredients except chicken. Bring to a boil. Reduce heat to low; cover. Simmer 40 minutes, stirring occasionally. Add cooked chicken; continue simmering 5 to 10 minutes or until chicken is heated through and barley is tender. Add additional water or chicken broth if chili becomes too thick. Makes 9 (1 cup) servings.

SPICY CHILI

Dorothy Yaeger

4 Tbsp. chili powder
2½ tsp. ground coriander
2½ tsp. ground cumin
1½ tsp. garlic powder
1 tsp. dried oregano
½ tsp. cayenne pepper
1 lb. boneless round steak, cut into 1 inch pieces
2 tsp. vegetable oil
1 lb. ground beef (lean)
1 medium onion, chopped
1 (28 oz.) can diced tomatoes (undrained)
2 (15 oz.) cans chili beans, divided

Combine the first 6 ingredients. Store in an airtight container in a cool dry place. Yield: 4 batches (20 teaspoons total).

To prepare chili: Lightly brown steak in oil in a Dutch oven; add 3 teaspoons of the seasoning mix and toss to coat. Add ground beef; cook until meat is no longer pink. Add onion; cook until tender. Add tomatoes and 2 more teaspoons of mix. Stir in 1 can of chili beans. Place the other can in a blender; cover and process until smooth. Add to chili. Cook on low for 30 to 40 minutes or until meat is tender. Yield: 10 servings (2½ quarts).

WHITE CHILI

Rita Mitchell
Patti Loehnig

3 (16 oz.) cans Great Northern beans
4 c. diced cooked chicken breasts
2 (4 oz.) cans chopped mild green chilies
1½ tsp. dried oregano, crumbled
6 c. chicken stock or canned bouillon
3 c. Monterey Jack cheese, grated
1 Tbsp. olive oil
4 cloves garlic, minced
2 tsp. ground cumin
¼ tsp. cayenne
Sour cream

Place chicken in large saucepan. Add cold water to cover and bring to simmer. Cook until just tender, about 15 minutes. Drain and cool. Remove skin and cut into cubes.

Heat oil in heavy pot over medium-high heat. Add onions and saute until translucent, about 10 minutes. Stir in garlic, chilies, and spices. Saute 2 minutes more. Add undrained beans and chicken stock. Bring to boil. Reduce heat. Add chicken and simmer for 1 hour. Add cheese and stir until cheese melts. Season to taste with salt and pepper. Ladle into bowls. Garnish with sour cream if desired.

WHITE CHILI

Christie Schneider

4 c. chicken breast, cooked and cubed
3 (16 oz.) cans Great Northern white beans (undrained)
1 Tbsp. olive oil
2 medium onions, chopped
2 to 4 cloves garlic, minced
2 tsp. cumin
1½ tsp. oregano
¼ tsp. cayenne pepper
2 cans chicken broth
2 c. shredded Monterey Jack cheese

Cook and cube chicken; set aside. Heat oil; saute onions. Add garlic, oregano, cumin, and cayenne pepper. Add undrained beans and broth. Bring to a boil. Reduce heat to low. Add chicken and cheese. Salt and pepper to taste. Stir until cheese is melted. Serve.

SPRING ASPARAGUS SOUP

Marge Leuthen

1 lb. fresh asparagus
5 c. chicken broth
4 Tbsp. butter
2 shallots, chopped
1 clove garlic, minced
4 Tbsp. flour
1 Tbsp. fresh lemon juice
1 c. heavy whipping cream
1 tsp. curry powder
Salt and pepper to taste
Thinly shredded red bell pepper and chopped fresh parsley for garnish

Remove tough ends from asparagus stalks and peel the stalks. Cut off tips and set aside. Cut stalks into ½ inch pieces. Place, along with stock, in large saucepan; bring to a boil. Reduce heat; cover and simmer 30 minutes. While soup is simmering, steam asparagus tips. Place in cold water to set color; set aside.

Remove stalks from broth and place in blender; puree. Add broth; blend. Melt butter in large saucepan. Add shallots and garlic; saute for a few minutes. Whisk in flour, then slowly add pureed broth mixture. Stir in lemon juice; cook until thickened. Stir in cream and curry powder. Season with salt and pepper to taste. Add asparagus tips. Spoon in serving bowls, adding garnish.

SUMMER BASIL SOUP

Marge Leuthen

1 c. packed fresh basil leaves*
2 large cloves garlic, minced
1 Tbsp. pine nuts
¼ c. grated Parmesan cheese
¼ c. vegetable oil
8 c. chicken stock
¼ c. uncooked spaghetti rings (anellini)
Salt and freshly ground pepper to taste
2 small zucchini, cut in ¼ inch slices

Place basil, garlic, pine nuts, and cheese in a food processor or blender; process until smooth. With motor running, add oil in a thin stream until thoroughly incorporated, forming a thick paste. Heat stock in a 4 quart saucepan. Add spaghetti rings; cover. Cook 10 minutes. Whisk in basil paste; season with salt and pepper. Add zucchini 2 minutes before serving so it will remain crisp. Serve immediately.

* Only fresh basil does justice to the soup. Do not substitute dried.

SAUSAGE BEAN CHOWDER

Judy Miguel

In large pot, cook 1 pound medium pork sausage until brown. Pour off fat.

Add and simmer 1 hour:

1 large can (1 lb. 13 oz.) tomatoes, cut up
2 (16 oz.) cans kidney beans
1 qt. water
1 bay leaf
1 large chopped onion
Little chopped parsley
½ tsp. seasoning salt
½ tsp. garlic salt
½ tsp. thyme
Scant ¼ tsp. pepper

After 1 hour, add:

1 c. diced potatoes
½ green pepper, chopped
1 can cut green beans (optional)

Simmer 20 minutes. Remove bay leaf.

BROCCOLI CHEESE SOUP

Judy Downey

1 lb. fresh broccoli, cut into small pieces
½ c. water
5 Tbsp. butter
4 Tbsp. flour
1 tsp. salt
¼ tsp. pepper
2 cans chicken broth
4 c. half & half or Milnot
1 Tbsp. minced onion
2 stalks celery (optional)
1 c. shredded Cheddar cheese

Cut broccoli in small pieces. Cook in water until tender; do not drain. In large saucepan, melt butter; add onion and celery. Cook until soft; add flour. Stir until mixed. Slowly add chicken broth, stirring until slightly thickened. Add broccoli and water; boil 5 minutes. Add *slowly* half & half, salt, and pepper. Stir in cheese slowly. Heat to slow boil, stirring constantly.

CHEESECAKE SOUP

Marge Leuthen

¾ c. chopped onion
½ c. chopped celery
½ c. butter, melted
½ c. all-purpose flour
1 (10 oz.) can chicken broth (undiluted)
2¾ c. water
1 (8 oz.) cream cheese, softened
1 c. plain lowfat yogurt
2 egg yolks, beaten
½ tsp. salt
¼ tsp. ground white pepper
Chopped fresh parsley (for garnish)

Saute onion and celery in butter in a Dutch oven. Add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add broth and water. Bring to a

boil; cover. Reduce heat and simmer 8 minutes, stirring occasionally. Remove cover and simmer 8 more minutes, stirring occasionally.

In a medium bowl, combine cream cheese, yogurt, and egg yolks; beat at low speed of an electric mixer until smooth. Gradually stir about 2 cups hot mixture into yolks; add to remaining hot mixture, stirring constantly. Cook over low heat, stirring constantly, until mixture is thoroughly heated. Add salt and pepper; stir well. Yield: 6 cups.

CHICKEN-RICE SOUP

Mary Ann Kinsella

(Lowfat)

3 oz. uncooked skinned chicken breast
1 diced medium onion
2 chicken bouillon cubes
2 stalks diced celery
3 sliced carrots
7 c. water
1 pkg. Uncle Ben's long grain and wild rice (original recipe)
2 c. skim milk
2 tsp. cornstarch
2 Tbsp. water

Combine the chicken, onion, bouillon, celery, and carrots with water in a large saucepan. Bring to a boil; reduce the heat and simmer for 30 minutes or until the chicken is cooked. Remove the chicken, then add the rice to the water mixture. Simmer 25 minutes or until the rice is tender. Add the milk. Remove the bones from the chicken. Dice the chicken and return it to the soup. Mix the cornstarch and water to make a paste, then add this to the soup to thicken it. Serves 8.

(ALMOST AS GOOD AS) "BREAD COMPANY" CHICKEN AND WILD RICE SOUP

Rita Mitchell

2 pkg. Lipton "original" long grain and wild rice mix
2 cans cream of chicken soup
6 cans milk
2 chicken breasts, cooked and cubed
3 sliced carrots
3 stalks sliced celery
1 onion, chopped

Cook chicken breasts till firm (about 10 minutes) and cut into cubes. Combine all ingredients in large soup pot. Simmer for 1 hour.

Note: Can be prepared in crock pot. Cook all day on "LOW."

QUICK CHILI-BEAN SOUP

Annette Kissel

1½ lb. ground beef
1 onion, chopped
3 (10.75 oz.) cans minestrone soup
2 (10 oz.) cans tomatoes with chiles
2 (15 oz.) cans Ranch Style or chili beans

Brown beef and onion. Drain grease. Combine with soup, tomatoes and chiles, and beans. Simmer 1 hour on stove top or several hours on LOW in slow cooker. Leftovers can be frozen.

BERT'S CLAM CHOWDER

Mary Langhorst

1 can Campbell's cream of celery soup
1 can Campbell's cream of potato soup
1 can Campbell's New England clam chowder
1 small can evaporated milk
1 can water
1 small onion (optional)

Mix all of the ingredients; heat and serve.

If you like clam chowder, this is easy, quick, and tasty!

NOAH'S ARK CLAM CHOWDER

Cheryl Hoffmeyer

½ stick butter
1 finely chopped onion
1 can minced clams, drained (save juice)
2 cans New England clam chowder
3 cans cream of potato soup
1 qt. half & half

Saute butter, onions, and clams for 15 minutes. Add clam chowder, potato soup, and half & half. Mix well. Cook in crock pot 4 to 6 hours, stirring occasionally. If it gets thick, add clam juice.

EGG DROP SOUP

Annie Raback

2 c. chicken broth
⅛ tsp. pepper
½ tsp. soy sauce
¼ tsp. sesame oil
1 tsp. corn starch
1 egg
Veggies (bok choy - green onion; optional)

Heat broth, pepper, soy sauce, and sesame oil until it just begins to boil. Add veggies if desired. Add corn starch by mixing with either water or some of the

broth to make a thin paste and stirring it into the soup to thicken. Whisk the egg and, using a fork, drizzle over the boiling soup. Reduce heat to keep it warm until ready to serve. This serves 2 people as a side or as an appetizer.

GROUND BEEF BARLEY SOUP

Mary Stark

1 Tbsp. vegetable oil
1¾ to 2 lb. lean ground beef
4 Tbsp. flour
4 (standard size) cans low salt beef broth
½ c. dry barley
2 (16 oz.) cans tomatoes with juice
1 onion
5 large carrots, sliced
2 large ribs celery, sliced
1 bay leaf
1 tsp. dry basil
1 clove garlic, chopped

Brown beef, onion, and garlic in oil. Drain. Sprinkle flour over beef. Stir until white color disappears. Slowly add broth, stirring constantly. Add remaining ingredients. Bring to a boil. Simmer about 2 hours. *Easy and delicious!*

HAMBURGER SOUP

Christie Schneider

1 lb. ground beef
2 c. chopped carrots
1½ c. chopped celery
1 small onion, chopped
⅓ c. barley
1 tsp. basil
1 tsp. sugar
1 can tomatoes
3 Tbsp. ketchup
1 (10 oz.) pkg. frozen green beans
6 c. water
3 tsp. granulated beef bouillon

Brown ground beef and onion; drain. Add tomatoes, carrots, celery, water, basil, sugar, ketchup, and barley. Bring to boil. Add beef bouillon. Simmer 1 hour. Add green beans. Simmer another 30 minutes.

LEEK AND POTATO SOUP

Annie Raback

2 Tbsp. butter
6 to 8 leeks (white parts only), sliced
3 to 4 potatoes, peeled and chopped
2 Tbsp. flour
⅓ c. sour cream
4 c. hot water
Chopped chives
Salt and pepper to taste

Melt butter in heavy skillet. Saute leeks until tender. Do not brown. Remove pan from heat. Sprinkle flour over leeks and return pan to low heat. Cook several

minutes, stirring constantly, until flour is well blended. Remove from heat. Add hot water, ½ cup at a time, stirring constantly until blended. Season with salt and pepper. Heat to simmer; add potatoes and cook, partially covered, 20 minutes or until potatoes are tender. Stir in sour cream and serve or press mixture through food mill. Garnish with finely chopped chives.

LEEK, SPINACH, AND POTATO SOUP

Leslie Badami

1 lb. leeks
2 Tbsp. olive oil
2 Tbsp. unsalted butter
1 lb. fresh spinach, washed with stems removed
6 c. chicken broth
2 medium baking potatoes, peeled and diced
Salt and pepper to taste
¼ c. heavy cream

Cut off the root ends of the leeks and remove ⅓ of the green tops. Cut the leeks in halves lengthwise and slice very thinly. Place leeks in a colander and rinse well in cold water.

Heat the oil and butter in a medium soup pot over medium heat. Add the leeks and cook, stirring, until they begin to soften, 6 to 7 minutes. Add the spinach and 2 cups of the chicken broth. Cook 1 to 2 minutes. Add the diced potatoes and the remaining broth. Season with salt and pepper and bring to a boil. Reduce the heat to low and simmer, uncovered, 30 to 35 minutes.

Put the soup through a food mill or puree it in a food processor, then strain it through a sieve directly back into the pot. Put the soup back on medium-low heat. Stir in the cream and simmer a few minutes. Taste; adjust the seasoning and serve. Serves 4 to 6.

ITALIAN SOUP (MINESTRONE)

Julie Morgan

3 lb. beef soup bone
4 qt. salted water
4 medium carrots, pared
4 sprigs parsley
1 bay leaf
2 large celery stalks, cut up
1 large onion, quartered
1 (17 oz.) can Italian tomatoes
1 (20 oz.) can chickpeas or kidney beans (undrained)
1 (10 oz.) frozen cut green beans
1 (10 oz.) frozen peas
2 c. chopped cabbage
¼ lb. 1 inch cut pieces spaghetti, broken
¼ tsp. pepper

Place soup bone and 1 tablespoon salt and water in kettle. Bring to boiling, covered, then skim the surface. Add carrots, parsley, celery, onion, and bay leaf; simmer, uncovered, for 3 hours. Remove beef and carrots; set aside.

Strain broth (there should be about 7 cups). In kettle, combine broth, tomatoes, chickpeas, green beans, peas, cabbage, spaghetti, and 2 teaspoons salt and pepper. Bring to boiling, stirring occasionally. Reduce heat and simmer, covered, 45 minutes. Meanwhile, slice carrots and cut meat from bone into small pieces. Add the meat to simmering soup. Makes 3⅓ quarts.

Each region has its own variation. In Genoa, peas, turnips, and spinach are included. The pasta is "ziti," a small elbow macaroni, and it is flavored with the basil pesto sauce just before serving. During the summer in Milan, minestrone is served lukewarm.

MARKET DAY PIZZA RAVIOLI SOUP

Laura Langhorst

1 c. chopped green pepper
1 Tbsp. olive oil
2 c. sliced mushrooms
2 Market Day chicken Italian sausages, cut into 1 inch chunks
1 lb. Market Day pizza ravioli
1 c. chopped onion
1 medium zucchini, sliced and cut in half
1 (48 oz.) can chicken broth
1 (14.5 oz.) can Italian style tomatoes

Heat oil in a 5 quart stock pot. Saute onions and peppers 5 minutes. Stir in mushrooms and zucchini; cook 3 minutes or until tender. Stir in all remaining ingredients except ravioli. Bring mixture to a boil; add in ravioli. Simmer 10 minutes or until ravioli is tender. Ladle into bowls; sprinkle with grated Parmesan cheese if desired. Makes 10 (1 cup) servings.

PLAZA III SOUP

Lucille N. Carson

½ lb. oleo
1 c. flour
1 onion, chopped
1 carrot, diced
1 lb. browned ground beef
1 (10 oz.) pkg. frozen mixed vegetables
1 qt. water
1 clove garlic, mashed
1 small can tomatoes
Pepper
4 bouillon cubes

Make a paste of oleo and add flour. Cook until it separates (5 or 10 minutes). Add onion, carrot, browned ground beef, frozen mixed vegetables, water, garlic, and tomatoes. Add pepper and bouillon cubes. Simmer for 3 hours.

POLISH KAPUSTA BY UNCLE EDDIE

Donald A. Koppy

1 large cabbage, sliced into small pieces
¼ lb. salt pork, diced ¼ inch
2 large cans peeled tomatoes
3 tsp. caraway seed
3 large onions, diced ¼ inch
2 tsp. white sugar
10 c. water

Boil cabbage in stock pot with all of water; add teaspoon of sugar after it boils down. Fry salt pork down to lard with onions added halfway through in small frying pan. To cabbage, add tomatoes with juice. Add pork/onion and caraway seeds to cabbage pot. Let simmer for at least 2 hours. Serve hot with rye bread. *This is a great late autumn dish.*

BAKED POTATO SOUP

Sue Rakel

4 large baking potatoes
⅔ c. butter or margarine
⅔ c. flour
6 c. milk
¾ tsp. salt
½ tsp. pepper
4 green onions, chopped
12 slices bacon, cooked and crumbled
1¼ c. (5 oz.) shredded Cheddar cheese
1 heaping Tbsp. chicken base
1 (8 oz.) ctn. sour cream

Wash potatoes and prick several times with a fork. Bake in a 400° oven for 1 hour or until done. Cool. Cut potatoes into half inch cubes. Leave skin on potatoes. Melt butter in a pan over low heat. Add flour and stir until smooth. Cook 1 minute, stirring constantly. Gradually add milk. Stir constantly on medium heat until mixture is thick and bubbly.

Add potato cubes, salt, pepper, green onions, crumbled bacon, Cheddar cheese, and chicken base. Cook until thoroughly heated. Stir in sour cream. Add extra milk if necessary. Garnish with additional bacon and cheese if desired. Makes 10 cups.

POTATO SOUP - COUNTRY STYLE

Annie Raback

Cut 4 peeled potatoes lengthwise into quarters, then slice thinly and measure approximately 4 cups. Place in a large saucepan.

Add:

1 c. thinly sliced onions
1 tsp. celery salt
½ tsp. salt
¼ tsp. pepper
2 c. boiling water

Bring to a boil. Cover and simmer 30 minutes or until vegetables are tender.

Add:

2 c. milk

¼ c. chopped parsley

Cover and simmer 10 minutes longer. Season to taste. Sprinkle each serving with 1 teaspoon shredded Cheddar cheese.

CREAMY POTATO SOUP

Mallarry Dierkes

4 slices bacon, cut up
3 medium potatoes, chopped and peeled (3 c.)
1 large onion, chopped
1 medium carrot, chopped
1 stalk celery, chopped
4 c. milk
2 tsp. salt
¼ tsp. ground pepper
1 c. sour cream
2 Tbsp. flour
2 tsp. paprika

In large saucepan, cook bacon until crisp. Drain bacon, reserving 3 tablespoons of drippings in pan. Set bacon aside. Add potatoes, carrots, celery, and onions to bacon drippings. Cover and cook over low heat about 20 minutes until potatoes are tender, stirring occasionally. Stir in milk, salt, and pepper; bring to boil. Stir together sour cream, flour, and paprika. Gradually stir about 1 cup of hot mixture into sour cream mixture. Return to remaining hot mixture saucepan. Cook and stir just till mixture bubbles. Serve immediately.

POTATO CHEDDAR SOUP

Jane Regan

2 celery stalks, chopped
2 carrots, grated
1 Tbsp. butter
2 cans chicken broth
3 cans cream of potato soup
1½ c. Cheddar cheese, grated
1 c. sour cream
Salt and pepper to taste
Hot pepper sauce (if desired)

In a large pan, melt butter and saute celery and carrots. Add chicken broth and simmer on low for 20 minutes. Add potato soup, cheese, and sour cream. Cook on medium low for 15 minutes. Finish with salt, pepper, and a few dashes of hot pepper sauce to taste if desired.

Serve with a loaf of crusty French bread.

RED PEPPER SOUP

Pat Wippermann

8 red peppers, divided
3 carrots, peeled
3 shallots, peeled
1 clove garlic, peeled
1 pear, peeled and quartered
1 Tbsp. olive oil
¼ c. butter
4 c. chicken stock
1 tsp. dried red pepper, crushed
Dash of cayenne pepper
Salt and pepper to taste
Fresh tarragon sprigs (for garnish)

Thinly slice 6 peppers, carrots, shallots, garlic, and pear. Heat oil and butter in large skillet. Saute over medium-low heat for 8 to 10 minutes. Add chicken stock, red pepper flakes, cayenne pepper, and salt and pepper. Bring to boil; simmer, covered, for 25 to 30 minutes.

While soup is cooking, roast remaining 2 red peppers under the broiler until charred on both sides. Put peppers in a paper bag for 5 minutes to sweat. Wash off all the blackened skin under cold running water. Remove seeds and drain on paper towels.

Place soup in a food processor, adding 1 of the roasted red peppers. Pour pureed soup back into pan. Reheat over low heat. Julienne remaining roasted red pepper into fine strips. Add to soup. Garnish with tarragon. Serve with French bread.

STEAK SOUP

Mary Vieth

2 lb. ground round
1 c. chopped carrots
1 c. chopped celery
1 c. chopped onion
1 large bag mixed vegetables
2 (15 oz.) cans tomato sauce (or 1 large can chopped tomatoes)
1 can mushroom pieces
1 c. beef broth
1 tsp. pepper
1 tsp. salt or to taste
½ stick margarine
1 c. flour

Brown meat in one pot. Drain grease when browned. In another pot, parboil the vegetables in 8 cups water. Pour vegetables and water into the pot with the browned meat. Add the beef broth, salt, and pepper. Simmer ½ hour to 1 hour on low.

ITALIAN SAUSAGE TORTELLINI SOUP

Lisa Bozdeck

1 lb. Italian sausage
1 c. chopped onion
2 cloves garlic, sliced
5 c. beef broth
½ c. water
½ c. dry red wine or water
1 (16 oz.) can tomatoes
1 c. sliced carrot
½ tsp. basil
½ tsp. oregano
8 oz. tomato sauce
1½ c. sliced zucchini
4 oz. dry tortellini, filled with Parmesan cheese
3 Tbsp. fresh parsley
Parmesan cheese

Brown sausage in large pot. Remove from pan. Discard all but 1 tablespoon drippings. Saute onion and garlic in drippings until tender. Add beef broth, water, wine, tomatoes with juice, carrot, basil, oregano, tomato sauce, and sausage. Bring to a boil; reduce heat. Simmer, uncovered, 30 minutes. Skim fat from soup. Stir in zucchini, tortellini, and parsley. Simmer, covered, 35 to 40 minutes until pasta is tender. Sprinkle with Parmesan cheese. Serves 8.

TORTELLINI SOUP

Mary Vieth

1 tsp. olive oil
1 large onion, chopped
1 tsp. bottled garlic
1 (8 oz.) pkg. sliced fresh mushrooms
2 (14 oz.) cans chicken broth
1 (14 oz.) can seasoned diced tomatoes
1 tsp. Worcestershire sauce
½ tsp. dried basil
1 (14 oz.) bag frozen cheese tortellini
Grated Parmesan cheese to taste

Heat oil in large pot. Saute onion and garlic until onion is tender, about 3 minutes. Add mushrooms and cook 2 minutes; add broth and tomatoes. Raise heat to high; cover pot and bring to boil. Add Worcestershire sauce and basil, then the tortellini. When broth comes back to boil, continue to cook for 3 to 4 minutes, just until tortellini are tender. Serve at once, passing the Parmesan cheese at the table to sprinkle on top. Makes 6 servings.

ITALIAN STYLE VEGETABLE SOUP

Mary Sauter

1 or 2 large onions
2 Tbsp. oil
¾ c. diced carrots
¾ c. diced celery
1 (16 oz.) can tomatoes (undrained)
2 c. cubed zucchini
1 tsp. basil
½ tsp. oregano
1 tsp. minced garlic
2 c. canned or cooked navy beans
6 c. well seasoned beef broth
Salt and pepper to taste
Smoked sausage, sliced or chunks

Peel and coarsely chop onion to equal about 3 cups. Heat oil in pan or Dutch oven. Add onions, carrots, and celery. Saute about 5 minutes. Add undrained tomatoes, breaking with spoon. Stir in zucchini, basil, oregano, garlic, beans, and broth. Season to taste. Cover. Bring to boil, then simmer 30 to 45 minutes. May add chunks or slices of smoked sausage in last 10 to 15 minutes if desired. Serve with grated Parmesan cheese on top.

ZUCCHINI SOUP

Joan K. Jost

1 lb. zucchini
1 large onion, chopped
2 c. water
4 (or more if desired) chicken bouillon cubes
1 tsp. Morton's seasoning blend
⅛ tsp. black pepper
1 Tbsp. butter
2 c. light cream (half & half)

Cut (don't peel) zucchini and combine with chopped onion. Simmer in water with chicken cubes, Morton's seasoning blend, and pepper until zucchini is tender. After this has *cooled*, blend in blender.

Reheat to simmering, adding cream and butter. Do not boil. This may be frozen for future use. When serving, add a little chopped dried parsley for decoration.

Great for cocktail parties as an appetizer served in cups.

APPLE SALAD

Clara Batye

6 apples
1 can chunk pineapple
2 bananas
1 tsp. lemon juice
2 Tbsp. flour
½ c. sugar

Drain pineapple. Cook pineapple juice, lemon juice, flour, and sugar until thick and bubbly; cool. Meanwhile, cut apples into chunks. Put chunk apples, chunk

pineapple, and sliced bananas into bowl. Pour the cool pineapple juice over fruit and mix. Store in refrigerator until ready to serve.

CHAMPAGNE SALAD

Annette Kissel

8 oz. cream cheese
¾ c. sugar
20 oz. pineapple tidbits, drained
1 small can crushed pineapple, drained
10 oz. frozen strawberries
3 bananas, sliced
¾ c. chopped pecans
12 oz. Cool Whip

Mix cream cheese and sugar with mixer. Stir in fruits. Fold in Cool Whip. Spread in 9x13 inch pan. Freeze. Serve frozen.

EASY FRUIT SALAD

Kathy Deposki

2 cans chunky mixed fruit
1 can mandarin oranges, drained
1 to 2 bananas
1 small box instant lemon pudding and pie filling

Put chunky fruit, mandarin oranges, and pudding mix in a bowl. Stir well and refrigerate. When ready to serve, slice the bananas and mix well.

FROSTED CRANBERRY SALAD

Donna Smegner

1 (13½ oz.) can crushed pineapple
2 (3 oz.) pkg. lemon flavored gelatin
1 (7 oz.) bottle ginger ale
1 (1 lb.) can (2 c.) jellied cranberry sauce
1 (2 oz.) pkg. dessert topping mix (Dream Whip)
1 (8 oz.) pkg. cream cheese, softened
½ c. chopped pecans

Drain pineapple, reserving syrup; add water to make 1 cup. Heat to boil. Dissolve gelatin in hot liquid; cool. Gently stir in ginger ale; chill till partially set. Blend pineapple and cranberry sauce; fold into gelatin. Turn into 9x9x2 inch dish; chill firm.

Prepare topping according to package. Blend in cheese; spread over gelatin. Toast nuts in 1 tablespoon butter at 350° for 10 minutes; sprinkle atop. Chill.

FROZEN CRANBERRY BANANA SALAD

Wanda Claywell

1 (20 oz.) can pineapple tidbits
5 medium firm bananas, halved lengthwise and sliced
1 (16 oz.) can whole berry cranberry sauce
½ c. sugar
1 (12 oz.) ctn. frozen whipped topping, thawed
½ c. chopped walnuts

Drain pineapple juice into a medium bowl; set pineapple aside. Add bananas to the juice. In a large bowl, combine cranberry sauce and sugar. Remove bananas, discarding juice, and add to cranberry mixture. Stir in pineapple, whipped topping, and nuts. Pour into a 13x9x2 inch dish. Freeze until solid. Remove from the freezer 15 minutes before cutting. Yield: 12 to 16 servings.

FRUITY FLUFF SALAD

Ms. Amy Kurz

24 oz. small curd cottage cheese
1 (8 or 9 oz.) ctn. Cool Whip
1 (6 oz.) pkg. orange Jell-O (use dry)
2 c. mandarin oranges, drained

Mix all ingredients together and refrigerate for a few hours (at least 3) or overnight before serving.

Variations: Strawberry Jell-O with fresh strawberries, cherry Jell-O with maraschino cherries, lemon Jell-O with pineapple, etc.

FROZEN FRUIT DESSERT SALAD

Eleanor Cherry

1 (8 oz.) Philadelphia cream cheese
¾ c. sugar
1 (20 oz.) crushed pineapple, drained
1 (10 oz.) frozen strawberries, thawed
2 large bananas, sliced
½ c. pecans, chopped
1 (8 oz.) Cool Whip

Mix cream cheese and sugar until creamy. Mix all fruit together and add to this mixture. Fold in pecans and Cool Whip. Place in 8x13x2 inch Pyrex dish. Store in freezer until ready to use. Allow ½ hour defrosting time before serving.

This receipt has been passed down for 3 generations and is wonderful.

HARVEST FRUIT SALAD

Donna Catanzaro

2 red apples, cored and diced
1 pear, cored and diced
2 ribs celery, thinly sliced
1 (8 oz.) can pineapple tidbits, drained (reserve 2 Tbsp. juice)
¼ c. chopped pecans
½ c. light or regular dairy sour cream
Leaf lettuce

Place chopped apples, pear, celery, pineapple, and nuts in medium mixing bowl. Stir the reserved pineapple juice into sour cream. Toss sour cream mixture with fruit; refrigerate for several hours. Mound fruit mixture on leaf lettuce and serve.

HOT FRUIT COMPOTE

Cheryl Hoffmeyer

4 c. *any* following *drained* canned fruit: Peaches, pears, oranges, apricots, pineapple, plums, cherries
1 c. dried macaroon cookie crumbs
1 can cherry pie filling
½ c. dry sherry
Butter
Brown sugar

Alternate fruit and cookie crumbs in baking dish. Pour pie filling/sherry mixture over. Sprinkle with brown sugar and dot with butter. Bake at 350° until bubbly, about ½ hour.

PISTACHIO COCONUT SURPRISE

Eleanor Messmer

2 c. sour cream
1 pkg. instant pistachio pudding/pie filling
1⅓ c. coconut
1 (8 oz.) can crushed pineapple (do not drain)

Mix sour cream and pudding mix. Add coconut and pineapple and juice. Stir until blended. Spoon into 8x4 inch or 9x5 inch loaf pan. Freeze until firm (at least 3 hours). Dip pan in warm water and unmold onto serving plate. Makes 3 cups or 6 servings.

May be prepared and served immediately or chilled.

POP'S FRUIT SALAD

Bernice Ann Magee

3 apples
12 oranges (seedless)
2½ lb. seedless red grapes
2 (16 oz.) cans pineapple chunks, drained
1 (6 oz.) pkg. English walnut pieces
2 c. white sugar
10 bananas

Wash, peel, and cut fruit in small pieces. Slice bananas and slash grapes in halves. Mix the preceding fruit in a large bowl. Best to add the bananas just before serving time. Makes a large fruit salad for a crowd, reunion, or party.

This recipe has been in the family for years, prepared by my father-in-law for the family get-togethers.

TAFFY APPLE SALAD

MaryAnn McSorley

2 Granny Smith apples
2 Jonathan or Cortland apples
1 small can crushed pineapple, drained (reserve juice)
2 handfuls Spanish salted peanuts

Cook together 2 beaten egg whites, pineapple juice, ½ cup brown sugar, 1 scant tablespoon flour, and 1½ teaspoons cider vinegar. When thick, remove from stove and refrigerate till cool. Add 1 medium carton Cool Whip. Mix with cut-up apples, pineapple, and nuts.

TOFFY APPLE SALAD

Laura Langhorst

4 c. chopped apples
8 oz. crushed pineapple with juice
1 Tbsp. flour
2 Tbsp. vinegar
½ c. sugar
8 oz. Cool Whip
1 egg
1 c. salted dry roasted peanuts, chopped

Mix flour, sugar, pineapple, egg, and vinegar. Stir over medium heat until thick. Refrigerate until cool. Fold mixture into Cool Whip, apples, and half of the peanuts. Sprinkle remaining nuts on top. Store leftovers in refrigerator.

WINTER FRUIT SALAD

Laura Langhorst

3 cans chunk pineapple *or* chunky fruit cocktail, drained and reserved
3 cans mandarin oranges, drained
½ c. orange juice
1 (3 oz.) pkg. vanilla pudding *(not instant)*
1 (3 oz.) pkg. tapioca pudding *(not instant)*
3 to 5 unripe bananas, sliced
Maraschino cherries (as desired)

Measure 2 cups reserved pineapple juice into medium saucepan. Add orange juice, vanilla, and tapioca puddings. Cook over medium heat until thick. Cool. Pour over fruit. Add sliced bananas and cherries.

Note: *Must be made a day ahead of time.* This has become a family favorite and makes a lot!

YUMMY FRUIT SALAD

Joan Pfeifer

Mix:

1 can pineapple chunks, drained (save juice)
4 unpeeled apples, cut into chunks
2 oranges, separated into sections
2 bananas, sliced (add just before serving)

Cover fruit (except bananas) and place in refrigerator.

Sauce for fruit - Mix together:

1 c. pineapple juice (add water or orange juice, if necessary, to make 1 c. liquid)
1 egg, beaten (to mix white and yolk together)

Stir in ½ cup sugar and 1 tablespoon flour. Cook until mixture begins to thicken. Remove from heat; cover until cool. Mix sauce with fruit; add bananas and serve immediately.

BLUEBERRY JELLO SALAD

Lynne Whitney

2 boxes grape jello
1 can blueberry pie filling
1 small can crushed pineapple, partially drained
8 oz. cream cheese
1 (8 oz.) ctn. Cool Whip
½ c. sugar
1 tsp. vanilla
1 (9x9 or 8x8 inch) dish

Dissolve 2 boxes grape jello in 2 cups of boiling water. Add *no* other water. Add pie filling and partially drained pineapple. Stir and let jell in refrigerator (approximately 2 hours).

Blend cream cheese, Cool Whip, sugar, and vanilla with mixer till smooth. Spread over jello.

COKE SALAD

Mary Cullen Lynch

1 (No. 2) can sweet black cherries, drained (save juice)
1 (No. 2) can pineapple chunks, drained (save juice)
2 pkg. cherry Jell-O (3 oz.)
1 (8 oz.) pkg. cream cheese
1 c. nuts (optional)
2 c. Coca-Cola

Take 1 cup cherry juice and 1 cup pineapple juice (may add water to make 2 cups juice). Heat and add to Jell-O. Stir to dissolve Jell-O. Add cream cheese in bits; stir well. Add Coca-Cola and let set until slightly thickened. Add remaining ingredients and chill until set.

Can be used as a "salad" but I like it better for dessert.

COTTAGE CHEESE LIME SALAD

Lynne Swartz

1 (3 oz.) pkg. lime jello
1 (3 oz.) pkg. lemon jello
2 c. boiling water
1½ c. (12 oz. ctn.) creamed cottage cheese
8¾ oz. crushed pineapple (canned)
6 oz. evaporated milk
½ c. chopped walnuts
½ c. mayonnaise
½ tsp. lemon juice

Dissolve gelatins in boiling water. Chill until thick but not set. Combine remaining ingredients. Add to gelatin; mix well. Pour into 13x9 inch pan. Chill until set, about 1 hour. Makes 12 servings.

CRANBERRY SALAD

Donna Catanzaro

1 qt. ground cranberries
2 oranges, segments cut in small hunks
1 c. chopped pecans
2 c. sugar
1 pkg. raspberry Jell-O
1 c. hot water
1 small can crushed pineapple, drained

Dissolve Jell-O in water and add other ingredients, mixing thoroughly, and refrigerate until firm.

I drain off pineapple and any other juices from berries or oranges so that the salad is sure to firm.

CRANBERRY JELLO SALAD

Donna Koppy

2 small or 1 large pkg. raspberry gelatin
2 c. hot water
2 c. cold water
1 lb. fresh cranberries
3 oranges (peel left on one), quartered
1 lemon, quartered
2 c. sugar
2 c. chopped celery
1 large can crushed pineapple, drained
1 c. broken pecans

Follow package directions for gelatin. Allow gelatin to partially set. Using food processor or food mill, process cranberries, oranges, and lemon. Put mixture into large bowl and add sugar, celery, pineapple, and nuts. Add this mixture to partially set gelatin. Chill thoroughly.

This salad can be molded and then turned out and served on a bed of lettuce.

DEWEY LEMON SALAD

Jane Oliger

1 (6 oz.) pkg. lemon jello
2 c. water (hot)
2 c. Mountain Dew and pineapple juice (combined to make 2 c.)
1 (16 oz.) can crushed pineapple
2 bananas, sliced
2 c. miniature marshmallows
1 can lemon pie filling
1 (8 oz.) ctn. Cool Whip

Dissolve jello in hot water. Add Mountain Dew and pineapple juice. Cool until it begins to set. Fold in fruit and marshmallows. Pour into a 9x13 inch pan. Chill until firm. Combine Cool Whip and pie filling. Spread on top of jello. Cut in squares to serve.

FLAMINGO SURPRISE

2 (3 oz.) pkg. raspberry gelatin
2 c. boiling water
1 (16 oz.) can jellied cranberry sauce
1 (16 oz.) ctn. sour cream

Dissolve gelatin in boiling water in large bowl. Add cranberry sauce and beat with whisk until blended. Small bits of sauce may still show (this is fine). Stir in sour cream. Blend well. Pour mixture into a 1½ quart mold. Refrigerate overnight. *Simple and good!*

FROSTED GELATIN SALAD

Betty Amelotti

2 pkg. (3 oz.) strawberry gelatin
2 c. boiling water
2 c. cold water
2 (10 oz.) pkg. frozen sweetened strawberries, thawed and drained (reserve 1 c. juice)
1 (10 oz.) pkg. mini marshmallows
3 large ripe bananas, sliced
½ c. sugar
2 Tbsp. flour
1 egg, beaten
2 Tbsp. butter or margarine
1 c. frozen whipped topping, thawed

Dissolve gelatin in boiling water. Add cold water. Mix well. Chill until partially set. Fold in strawberries, marshmallows, and bananas. Pour into 13x9 inch pan. Chill until set.

Combine sugar, flour, strawberry juice, and egg. Cook over low heat until thick. Remove from heat. Add butter. Stir until melted. Chill thoroughly. Fold in whipped topping. Spread over gelatin.

Note: For pinker topping, add 1 to 3 drops red food coloring.

GOLFER'S SPECIAL - JELLO

Sue Maddox

1 (3 oz.) pkg. lemon Jell-O
1 c. boiling water
1 (3 oz.) pkg. cream cheese
1 small bottle cherries
1 small crushed pineapple
½ pt. whipped cream
Nuts, chopped

Mix first 3 ingredients and cool. Add and mix well cherries, (drained), pineapple (undrained), whipped cream, and nuts. Pour into 8x8 inch dish. Chill.

Recipe can easily be doubled.

JEWELED SALAD

Pat Neudecker

3 (3 oz.) pkg. assorted flavors jello
3 c. boiling water
1½ c. cold water
1 (3 oz.) pkg. lemon jello
1 c. boiling pineapple juice
¼ c. lemon juice
1 (3 oz.) pkg. Philadelphia cream cheese
½ c. sugar
1 pinch of salt
½ pt. whipping cream, whipped

Dissolve the 3 colors of jello separately, using 1 cup boiling water and ½ cup cold water to each. Allow them to chill till hard. Cut into tiny cubes. Dissolve lemon jello in boiling pineapple juice and add lemon juice. Chill until slightly thickened.

Beat cream cheese with sugar until fluffy; add salt. Add this to *whipped* whipping cream by folding in, then add lemon jello mixture. Add cubed jello into this mixture carefully. Pour mixture into lightly greased 9x13 inch pan. Chill and cut into squares. Serves 12 to 16.

PRETZEL SALAD

Lucille (Peg) Matthews

2 c. crushed pretzels (coarse)
2 sticks margarine, melted
2 Tbsp. sugar

Mix well and pat in bottom of 9x12 inch baking dish. Bake at 350° for 10 minutes - *cool.*

Mix together:

1 (8 oz.) ctn. Cool Whip
1 (8 oz.) cream cheese (room temperature)
1 c. sugar

Beat and spread over cooled crust. Refrigerate till firm.

Mix:

1 large box strawberry Jell-O
2 c. boiling water
½ c. cold water
1 (12 oz.) pkg. frozen strawberries

Refrigerate till *partially* jelled. Pour over cream cheese layer. Return to refrigerator and chill several hours or overnight.

This may be served as a salad or dessert. Makes a great side dish for a buffet.

7 LAYER JELLO

Mary Collier

7 small pkg. (3 oz.) lime Jell-O
1 can evaporated milk
1 (13x9 inch) glass pan

Clear layers:

1 pkg. Jell-O
¾ c. hot water
¾ c. cold water

Foam layers:

1 pkg. Jell-O
1 c. hot water
½ c. evaporated milk

For each layer, dissolve Jell-O in hot water. Start with a clear layer. When it has set, make a foam layer. When it has set, make the next clear layer. Alternate this way until all 7 layers are finished, ending with a clear layer.

STRAWBERRY JELLO SALAD

Sue Maddox

1 (6 oz.) pkg. strawberry Jell-O
1 (10 oz.) pkg. frozen strawberries
1 (16 oz.) can crushed pineapple
2 to 3 ripe bananas, mashed
Sour cream and chopped nuts (optional)

Dissolve Jell-O in 2 cups boiling water. Add next 3 ingredients.

Can layer sour cream and nuts in center by chilling half of mixture first.

BROCCOLI SALAD

Peggy Bouras

1 to 2 bunches broccoli flowerets
1 bunch green onions
½ lb. cooked bacon, cut into small pieces
½ to ¾ c. peanuts
½ to ¾ c. raisins

Cut broccoli into very small flowers. Do not use stalks. Combine with other ingredients.

Dressing:

1 c. real mayonnaise
½ c. sugar
2 Tbsp. cider vinegar

Mix dressing the night before or early in the day. Keep refrigerated. Pour over broccoli salad and mix well.

BROCCOLI SALAD

Dorothy A. Patton

2 bunches broccoli flowerets
½ red onion, chopped
12 slices crisp cooked bacon, chopped
1 c. sunflower seeds
¾ c. raisins

Combine preceding ingredients.

Dressing:

1 c. mayonnaise (can use fat free)
½ c. sugar (or about 7 packets Equal)
1 Tbsp. white vinegar

CAULIFLOWER AND BROCCOLI SALAD

Margaret Pesek

1 medium head cauliflower
1 bunch fresh broccoli
1 medium onion
1 c. mayonnaise
2 Tbsp. sugar
Salt and pepper to taste

Cut cauliflower and broccoli in small pieces. Add remaining ingredients. Best if made the same day as serving.

CAULIFLOWER SALAD

Julie Morgan

2 c. thinly sliced raw cauliflower
½ c. chopped pitted ripe olives
⅓ c. finely chopped green pepper
¼ c. chopped pimento
3 Tbsp. chopped onion

Dressing:

4½ Tbsp. olive oil
1½ Tbsp. lemon juice
1½ Tbsp. wine vinegar
1 tsp. salt
Dash of pepper
¼ tsp. sugar

In medium bowl, combine cauliflower, olives, green pepper, pimento, and onion.

Dressing: In small bowl, combine oil, lemon juice, vinegar, salt, sugar, and pepper; beat with rotary beater until well blended. Pour over cauliflower mixture. Refrigerate 1 hour.

To serve, spoon salad into bowl or arrange on lettuce on individual salad plates. Serves 4.

CRISPY CRUNCHY VEGETABLE SALAD

Peggy Milford

1 to 2 bunches broccoli
1 head cauliflower
8 to 10 green onions, chopped
1 can hearts of palm
1 can black olives
1 small jar green olives
1 container cherry tomatoes, sliced in halves
1 wedge Feta cheese
1 bottle Kraft Italian *Robusto* dressing
Dab of red wine vinegar

Wash and cut all vegetables into bite-size pieces. Crumble Feta cheese over all and toss with Robusto dressing and red wine vinegar.

Delicious with a summer barbeque (or anytime).

FRESH VEGETABLE SALAD

Wanda Claywell

2 c. broccoli florets
2 c. cauliflowerets
½ c. chopped celery
½ c. chopped green pepper
½ c. chopped onion
¼ c. grated carrot
1 c. mayonnaise or salad dressing
¼ c. sugar
3 Tbsp. grated Parmesan cheese
2 bacon strips, cooked and crumbled

Toss vegetables in a large salad bowl. In a small bowl, combine mayonnaise, sugar, and Parmesan cheese. Pour over vegetables and toss to coat. Cover and chill. Sprinkle with bacon just before serving. Yield: 8 servings.

GRILLED BREAD AND TOMATO SALAD

Linda Wuennenberg

8 Tbsp. olive oil
1 (8 oz.) French baguette
¼ tsp. salt
2 lb. tomatoes, cut into 1 inch
4 oz. Feta or Blue cheese
5 large cloves garlic, minced and divided
3 Tbsp. white wine vinegar
⅛ tsp. black pepper
½ red onion, thinly sliced
2 Tbsp. minced fresh basil

Combine 5 tablespoons olive oil and 3 cloves of garlic; let stand at room temperature for 30 minutes. Cut bread in half crosswise and split lengthwise. Brush both sides with garlic flavored oil. Grill 2 minutes per side until golden. Don't burn. Cut into 1 inch cubes and set aside.

In large bowl, whisk remaining olive oil, garlic, vinegar, salt, and pepper. Gently toss in tomatoes and onion. Let stand 30 minutes. Just before serving, toss in bread cubes and basil. Crumble cheese over top. Yield: 8 servings.

MARINATED MIXED VEGETABLE SALAD

Sue Maddox

1 (32 oz.) bag frozen mixed vegetables (peas, carrots, corn, green beans, lima beans)
½ c. chopped celery
½ c. chopped green bell pepper
½ c. chopped onions
1 (2 oz.) jar chopped pimentos
½ c. sugar
½ c. vinegar
1 Tbsp. prepared mustard
1 Tbsp. flour
Salt and pepper to taste

Cook mixed vegetables as directed on bag. Drain. Add next 4 items. Combine next 4 items; cook until thick. Pour over vegetables; mix. Salt and pepper. Chill 12 hours before serving. Will keep for 2 weeks. Yield: 10 to 12 servings.

MIXED VEGETABLE SALAD

Mary Ann Prives

2 c. cauliflower
2 c. bite-size pieces broccoli
1 (10 oz.) pkg. frozen green peas
⅓ c. mayo
¼ c. plain yogurt
1 Tbsp. lemon juice
¼ tsp. salt
¼ tsp. pepper
¾ c. thinly sliced carrots
2 c. cherry tomatoes, cut in halves

Heat 1 inch water to boiling. Add cauliflower and broccoli. Heat to boiling; reduce heat. Cover and cook for 5 minutes. Drain; rinse under running cold water. Rinse peas under running cold water; drain.

Mix mayo, yogurt, lemon juice, salt, and pepper in 2½ quart bowl. Add cauliflower, broccoli, peas, and carrots; toss. Cover and refrigerate at least 4 hours. Stir in tomatoes before you serve.

PEA SALAD WITH BACON

Patti Loehnig

1 (20 oz.) bag frozen peas
8 slices bacon, crumbled
¼ c. green onion, chopped
¼ c. sour cream
¼ c. mayonnaise
½ tsp. dill weed
2 Tbsp. chopped parsley (optional)
Salt and pepper to taste

Rinse peas in colander under hot tap water until defrosted. Drain and chill. Combine sour cream, mayonnaise, parsley, dill weed, salt, and pepper. Add to peas along with crumbled bacon and chopped onions. Toss gently. Serve chilled. Serves 8 to 10.

RICE AND VEGETABLE SALAD

Jan Hernon

8 c. hot cooked rice
1½ to 2 c. favorite vinaigrette (see Salad Nicoise)
1 sweet red pepper, stemmed, cored, and cut into thin julienne
1 green pepper, stemmed, cored, and cut into thin julienne
1 medium size purple onion, peeled and diced
6 scallions (green onions), cleaned and finely sliced
1 c. dried currants
2 shallots, peeled and finely diced
1 (10 oz.) pkg. frozen peas, thawed and blanched in boiling salted water for 3 minutes
½ c. pitted black olives (preferably imported), finely chopped
¼ c. chopped Italian parsley
½ c. chopped fresh dill
Salt and freshly ground black pepper to taste

Transfer rice to a mixing bowl and pour 1½ cups vinaigrette into rice. Toss thoroughly. Cool to room temperature. Add remaining ingredients and toss thoroughly. Taste; correct seasoning and add additional vinaigrette if you like. Serve immediately or cover and refrigerate up to 4 hours. Return to room temperature before serving. Makes 8 to 10 portions.

BROCCOLI COLE SLAW

Stephanie Hansen
Wanda Claywell

2 pkg. broccoli cole slaw
2 pkg. chicken Ramen noodle soup
1 bunch green onions, chopped
½ c. sunflower seeds
½ c. pine nuts
½ c. sliced almonds

Dressing:

⅓ c. vinegar
1 c. oil
½ c. sugar
Season pkg. from Ramen noodles

Combine dressing ingredients and toss with preceding ingredients before serving.

Variation: Use beef flavor Ramen noodle package instead of chicken.

CABBAGE SALAD

Bernice Hogenkamp

2 c. marshmallows
1 can pineapple juice
1 large can pineapple
Mayonnaise
Cabbage, finely cut

Cut up marshmallows. Pour 1 large can pineapple juice over marshmallows. Cut up pineapple; add to marshmallow mixture. Add as much cabbage as you like to mixture. Add mayonnaise - as much as you like. Mix well. Serve.

CABBAGE CRUNCH SALAD

Lois Goodman

2 Tbsp. sesame seeds
½ c. slivered almonds
1 pkg. Ramen noodles (chicken flavor), broken into small pieces (reserve season packet from noodles)

Toast preceding ingredients in 350° oven for 10 to 15 minutes.

Dressing:

⅓ c. oil
2 Tbsp. sugar
½ tsp. salt and pepper
3 Tbsp. red wine vinegar
Season packet from noodles

Beat ingredients well.

Other ingredients:

¾ head cabbage or ¾ bag packaged slaw
6 green onions, sliced

Prepare cabbage; add onions. Add dressing to cabbage. Just before serving, add toasted noodles and nuts.

ORIENTAL CRUNCH SALAD

Mary Terry

1 bag shredded cabbage
5 green onions, chopped
½ c. butter or margarine
2 pkg. Ramen noodles
½ c. slivered almonds
½ c. sunflower seeds
½ c. sesame seeds
1 c. vegetable oil
2 Tbsp. soy sauce
½ c. cider vinegar
¾ c. sugar

Slice onions and add to cabbage. Set aside. Melt butter in skillet and break up Ramen noodles into the butter. Saute for a few minutes. Add nuts and sunflower and sesame seeds to Ramen noodles. Set aside.

Heat vinegar and sugar. Add to the oil and soy sauce. Blend well and chill. When ready to serve, add nuts and noodles to cabbage. Pour on dressing. Toss and serve.

SWEET AND SOUR COLESLAW

Donna Smegner

16 oz. coleslaw cabbage
1 (3 oz.) can chow mein noodles
⅓ c. slivered almonds
1 c. oil
⅓ c. sugar
⅓ c. vinegar (plain or red wine)
1 tsp. salt
1 tsp. Worcestershire sauce
2 dashes of dry minced onion

To make dressing: Combine oil, sugar, vinegar, salt, and Worcestershire sauce and mix with a whisk.

To make salad: Toss together in a large bowl coleslaw, chow mein noodles, almonds, and onion. Add dressing and mix.

RAMEN NOODLE SLAW

Millie Loyet

1 pkg. slaw mix
2 pkg. Ramen noodles, coarsely crumbled
½ c. sunflower seeds
½ c. slivered almonds
2 or 3 green onions, chopped

Dressing:

½ c. vinegar
½ c. sugar
⅓ c. oil

Mix together slaw, noodles, seeds, almonds, and green onions. Mix dressing ingredients together and pour over slaw mixture, coating thoroughly. Refrigerate at least 1 hour.

Best flavor if allowed to stand overnight in refrigerator.

HANLENS "OUR FAVORITE SALAD"

Patti Loehnig

1 head iceberg
½ head leaf lettuce
2 large Granny Smith apples, diced
½ lb. red seedless grapes
¾ c. shredded Cheddar cheese
½ c. coarsely chopped walnuts
½ c. coarsely chopped banana chips
¼ c. dried cranberries
½ c. roasted and salted sunflower seeds
¼ c. sliced red onion (optional)
Poppy seed dressing

Wash all produce and drain well. Tear into bite-size pieces. Add onion and toss. Combine walnuts, banana chips, cranberries, and sunflower seeds.

Serve individual salads or make 1 large bowl. Just before serving, on top of greens, generously sprinkle blend of walnuts, banana chips, cranberries, and sunflower seeds. Add diced apples, grapes, and cheese. Serve with poppy seed dressing. Serves 8.

ITALIAN SALAD

Pat Neudecker

1 (1 lb.) bag Italian or European mix salad
1 head lettuce
1 small red onion
1 can Oscar Meyer bacon bits
¼ c. Parmesan cheese (or as you like)
Salt and pepper to taste
Ranch dressing

Toss all ingredients together.

PASTA HOUSE SALAD

Maureen Hamtil

1 head iceberg lettuce
1 head romaine lettuce
1 can artichoke hearts, drained and cut up

Mix and set aside.

Mix in separate bowl:

½ c. red wine vinegar
¾ c. salad oil
¾ c. Parmesan cheese
½ tsp. garlic powder
Salt and pepper to taste

Just before serving, toss the dressing and lettuce together. Add diced pimentos and red onion, sliced in small pieces.

RICH AND CHARLIE'S SALAD

Kathryn Niemeyer

1 head romaine lettuce
1 head Boston or iceberg lettuce
½ red Bermuda onion
1 (10 oz.) can heart of palm, drained and cut up
2 small jars marinated artichoke hearts, drained and quartered
½ c. Parmesan cheese
1 (4 oz.) jar pimentos, drained
Salt and pepper to taste

Salad dressing - Combine:

⅓ c. vinegar
½ c. salad oil
2 Tbsp. sugar

Combine ingredients in large serving bowl. Just before serving, top with salad dressing. Serves 12.

WASHINGTON BLUE SALAD

Marge Leuthen

- ½ c. apple juice
- 1 c. apple, peeled and chopped
- 1 Tbsp. apple cider vinegar
- 1 tsp. cornstarch
- 8 oz. iceberg lettuce
- 8 oz. leaf lettuce
- ¼ c. almonds, toasted
- ½ c. finely shredded Cheddar cheese
- ½ c. red bell pepper, sliced
- 12 oz. chicken breasts (skinless), grilled
- ½ c. Blue cheese, crumbled

Combine the apple juice, apple, vinegar, and cornstarch. Heat the mixture in small saucepan over medium heat until it thickens. Remove and let cool in refrigerator.

While dressing is cooling, clean and chop the lettuce mixture evenly among 4 plates. Top with grilled and sliced chicken breasts, almonds, red pepper, Cheddar cheese, and Blue cheese.

CHICKEN SALAD

Annette Kissel

- 5 c. cubed chicken
- 2 Tbsp. salad oil
- 2 Tbsp. orange juice
- 2 Tbsp. vinegar
- 1 Tbsp. salt
- ½ c. mayonnaise
- 3 c. cooked rice
- 1½ c. small green grapes
- 1½ c. diced celery
- 11 oz. mandarin oranges, drained
- 1 c. toasted slivered almonds
- 13½ oz. pineapple rings, cut up and drained

Combine chicken, salad oil, orange juice, vinegar, and salt. Set aside. Combine remaining ingredients. Mix all together. Serves 12.

CELESTIAL CHICKEN SALAD

Muriel Hartmann

- 4 c. diced cooked chicken
- 2 c. diced celery
- 1 (4½ oz.) jar whole mushrooms, drained
- ½ c. pecan halves, toasted
- 1 c. Hellmann's mayonnaise
- 4 slices crisp bacon, crumbled
- 1 c. sour cream
- 1½ tsp. salt
- 2 Tbsp. lemon juice

Combine first 4 ingredients in a large bowl. Blend mayonnaise with remaining ingredients. Add to chicken mixture, tossing lightly to mix. Chill thoroughly. Serve in crisp lettuce shells. Serves 6 to 8.

CURRIED CHICKEN SALAD

3 Tbsp. chopped onion
2 Tbsp. butter
1¼ tsp. curry powder
⅓ c. mayonnaise
1 Tbsp. lemon juice
½ tsp. salt
Dash of cayenne pepper
3 c. cooked chicken, diced
1 (16 oz.) can pineapple chunks, drained
½ c. cashew nuts
1 red apple, cored and diced
2 Tbsp. shredded coconut
½ c. raisins

Melt butter in small skillet; stir in onion until translucent. Add curry powder and saute 2 minutes; cool. Combine curry mixture with mayonnaise, lemon juice, salt, and cayenne; blend thoroughly. Combine chicken, pineapple, nuts, raisins, and apple in large bowl. Add curry dressing; toss gently until mixed. Sprinkle with coconut.

HOT TURKEY SALAD

Jane Heffernan

¾ c. chicken or turkey broth
3 c. diced white turkey leftovers
2 c. chopped celery
1 can water chestnuts, sliced
½ c. almonds, sliced
1 c. mayonnaise
2 tsp. lemon juice
1 small onion, grated
½ tsp. salt or salt substitute

In a bowl, mix all ingredients except turkey and broth. Microwave or bring to boil the broth with turkey. Add hot turkey and broth to ingredients in bowl and mix well.

Serve warm with croissants or rolls. Serves 3 to 4.

TACO SALAD

Friend of OLP

1 lb. ground beef, browned and cooled
1 head lettuce, chopped
3 tomatoes, chopped
8 oz. Cheddar cheese, grated
1 (8 oz.) bottle Catalina dressing
1 pkg. Doritos, crushed

Combine all of preceding. May add chopped onion, green peppers, or mushrooms.

TABULI

Jean Farhatt

1 c. fine cracked wheat (Burghol)
1 bunch green onions
2 large bunches parsley
½ bunch fresh mint (a handful of crushed dried mint)
4 large tomatoes
Juice of 4 lemons
½ c. olive oil
Salt, pepper, and a hint of allspice to taste

Soak wheat in water for ½ hour. Drain water and squeeze dry by pressing between palms. Chop onions, parsley, mint leaves, and tomatoes very fine. Add wheat, lemon juice, oil, salt, pepper, and allspice. Mix well.

Serve with fresh lettuce leaves, fresh grape leaves, or slightly cooked cabbage leaves to be used as scoops. *The less adventurous may use forks!* Makes 6 servings.

SALMON SALAD

Ginny Downey

1 can red salmon
Chopped raw onion to taste
Chopped dill or sweet pickle relish
Vinegar

Marinate onion in vinegar for 30 minutes. Remove skin and bone from salmon. Drain and break into pieces. Add onion and pickle relish. Add small amount of vinegar or pickle juice.

This is a good dish for the weight watcher.

24 HOUR SALAD

Ms. Amy Kurz

1 head lettuce
½ c. green pepper, chopped
½ c. celery, chopped
1 medium onion, chopped
1 pkg. frozen peas
2 Tbsp. sugar in 2 c. Hellmann's mayonnaise
4 oz. Cheddar cheese, shredded
8 strips bacon, crisp and crumbled

Layer lettuce, green pepper, celery, onion, and peas in a large bowl. Spread mayonnaise and sugar on top. Sprinkle cheese, then bacon next. Cover tightly for 24 hours.

CAULIFLOWER AND BACON SALAD

Annie Raback

About 1 head lettuce
Considerably less than 1 head cauliflower
Peas (frozen, no need to thaw)
Bacon bits
1 env. Seven Seas dry Italian dressing
Mayo

Tear enough lettuce to fill a regular size salad bowl. Add a layer of cauliflower (cut in bite-size pieces). Add a layer of peas and sprinkle on a few bacon bits. Top with an envelope of Seven Seas and frost with mayo.

If you seal the top with mayo, the lettuce will keep for days. Before serving, toss.

KAREN'S SWEET SIXTEEN SALAD

Kathy Deposki

1 head lettuce
1 head cauliflower, chopped
2 c. Miracle Whip
1 onion, chopped
1 lb. bacon, fried and crumbled
1 small can Parmesan cheese
½ c. sugar

Prepare in order listed in layers. Refrigerate overnight. Stir when ready to eat.

OVERNIGHT TOSSED GREEN SALAD

Marge Leuthen

1 head iceberg lettuce, torn
10 oz. fresh spinach, torn
½ c. green onions, sliced
1 (10 oz.) pkg. frozen peas, thawed
1 lb. bacon, cooked and crumbled
2 c. cherry tomatoes, halved

Dressing:

1 c. mayonnaise
1 c. sour cream
2 Tbsp. lemon juice
1 tsp. dried basil
1 tsp. dried oregano
¼ tsp. salt
⅛ tsp. pepper

Layer in a casserole dish the lettuce, spinach, green onions, peas, and bacon and end with the tomatoes. Stir together the dressing ingredients; spread on top of the salad and chill 8 hours, covered.

ARTICHOKE PASTA SALAD

Mary Ann Siebert

½ lb. fusilli (corkscrew) pasta
2 jars marinated artichoke hearts (undrained)
½ c. Italian bread crumbs
¼ c. Parmesan cheese
1 Tbsp. red wine
⅓ c. chopped celery
⅓ c. chopped green pepper
¼ c. red onion, sliced thin
1 medium tomato

Cook pasta as per directions - do not overcook. Add chopped vegetables, cheese, red wine, Italian bread crumbs, and undrained artichoke hearts. Mix well and refrigerate for several hours before serving.

ASIAGO PASTA SALAD

Carol Gallaher

Dressing:

¾ c. vegetable oil
¾ c. olive oil
1 tsp. basil
½ c. red wine vinegar
2 tsp. salt
1 tsp. pepper
1 c. Parmesan cheese

Salad:

¾ lb. spinach fettucine
¾ lb. fettucine
1 red onion, sliced
Cherry tomatoes
1 bunch parsley, chopped
1 lb. zucchini, julienned
1 red pepper, sliced
8 oz. mushrooms, sliced
4 oz. salami, cubed
8 oz. asiago, shredded
Black olives, sliced

Cook both fettucine as directed on package - cool. Combine with other salad ingredients. Mix all dressing ingredients and combine with salad.

This makes *a lot* - great for company but I cut recipe in half for my family.

LINGUINI SALAD

Sally Shaw

1 lb. linguini
1 bottle Wishbone Italian dressing
1 (1.5 oz.) jar McCormick Salad Supreme
Sliced black olives
Mushrooms
Sliced red onion
Sliced zucchini
Artichoke hearts
Broccoli
Cauliflower

Boil linguini - rinse and cool. Mix fresh vegetables, Salad Supreme, and Italian dressing. Let sit overnight to let all flavors mix.

TUNA PASTA SALAD

Kathy Graczak

½ (1 lb.) pkg. rotini noodles
1 (12½ oz.) can tuna, drained
2 c. sliced cucumbers
1 large tomato, seeded and chopped
¼ c. chopped green onion
1 c. Italian dressing
¼ c. mayonnaise
1 Tbsp. mustard

Prepare rotini noodles according to directions; drain. In large bowl, combine rotini, tuna, cucumbers, tomatoes, and onions. In small bowl, blend together Italian dressing, mayonnaise, and mustard. Add to salad mixture; toss to coat. Cover and chill. Toss gently before serving. Makes 6 to 8 servings.

PASTA SALAD

Anne Butler

2 c. small shell noodles
1 large bunch broccoli
2 c. shredded Cheddar
1 small red onion, chopped
2 c. mayonnaise
1 c. sugar
4 Tbsp. white vinegar
½ lb. bacon, cooked

Boil noodles as directed on package and cool. Chop broccoli and onion. Mix mayonnaise, sugar, and vinegar. Mix noodles, broccoli, onion, and cheese. Mix all together and top with crumbled bacon. Refrigerate before serving.

CHINESE POTATO SALAD

Annie Raback

5 to 6 medium potatoes (about 2½ lb.)
4 slices bacon, well cooked and crumbled
¾ c. chopped bok choy
1 red pepper, diced
½ c. chopped green onion
¼ c. chopped cilantro

Sauce:

1⅓ c. mayonnaise
1 tsp. sugar
1 Tbsp. soy sauce
1 to 2 tsp. sesame oil
⅛ to ¼ tsp. hot mustard powder
⅛ tsp. salt

Boil potatoes until cooked but still firm. Cut into potato salad size chunks. Mix ingredients for the sauce together, using more or less sesame oil and hot mustard according to taste. Put all solid ingredients together in a large bowl, then add the sauce and mix well. Chill.

ITALIAN POTATO SALAD

Mary Sauter

14 small red potatoes (about 1½ lb.)
1 medium red onion, thinly sliced
3 cloves garlic, minced
2 cucumbers, peeled and sliced in rounds
1 large green bell pepper, seeded and sliced
½ c. chopped parsley
½ tsp. dried dill
½ tsp. dry mustard
⅓ c. crumbled Feta cheese
¼ c. olive oil
⅓ c. tarragon vinegar
1 Tbsp. Worcestershire sauce

Cook potatoes with skins on in pot of boiling water until potatoes are tender. Let potatoes cool and cut in halves. Add onion, garlic, cucumbers, and green pepper. Sprinkle with parsley, dill, mustard, and Feta cheese.

Combine oil, vinegar, and Worcestershire sauce; pour over potato mixture, mixing well. Refrigerate until ready to serve. Yield: 4 to 6 servings.

RED POTATO SALAD

Barbara Liebmann

24 small red potatoes
8 oz. sour cream
8 oz. mayonnaise
1 tsp. celery seed
1 tsp. dry mustard
Salt
Pepper
2 bunches green onions, sliced

Vinaigrette - Mix thoroughly with wire whisk:

1 c. olive oil
1 c. red wine vinegar
1 Tbsp. rosemary
1 tsp. garlic powder
1 tsp. salt
1 tsp. pepper

Boil potatoes in their jackets until tender. Marinate potatoes overnight in vinaigrette. Cut potatoes in fourths, leaving jackets on. Toss once more in vinaigrette, then mix sour cream, mayonnaise, mustard, celery seed, salt, and pepper together. Add potatoes and green onions to mixture.

To approximate amount, figure 2 small potatoes per person. Other spices and liquids to own liking.

SALAD NICOISE

Jan Hernon

8 new potatoes (about 1 lb.), well scrubbed
2 lb. green beans, cooked
10 very ripe Italian plum tomatoes, washed and quartered
1 small purple onion, peeled and thinly sliced
½ c. Nicoise olives
¼ c. chopped Italian parsley or cilantro
Pinch of salt
1 tsp. freshly ground black pepper
¾ c. your favorite vinaigrette dressing (following)
6 hard cooked eggs, shelled and quartered
12 oz. canned oil-packed white tuna, well drained (or chicken breasts, cooked and cut up)
2 oz. anchovy fillets (optional)

Cook potatoes in boiling salted water until tender but not mushy, about 10 minutes. When cool enough to handle, quarter the potatoes and transfer them to a large bowl. Add green beans, tomatoes, onions, olives, parsley, salt, and pepper. Pour ½ cup of vinaigrette over vegetables and toss gently but well.

Transfer mixture to a large serving platter. Arrange the hard cooked egg quarters around the edge of the platter. Flake the tuna over the salad and arrange the anchovy fillets, if you use them, in a lattice pattern over the tuna. Drizzle with additional vinaigrette and serve at room temperature. Serves 8 to 10.

Vinaigrette dressing:

1 tsp. prepared Dijon style mustard
4 Tbsp. red wine vinegar
1 tsp. granulated sugar
½ tsp. freshly ground black pepper
Minced parsley and/or snipped fresh chives to taste
½ c. olive oil

Measure mustard into a bowl. Whisk in vinegar, sugar, salt, pepper, and herbs to taste. Continue to whisk mixture while slowly dribbling in olive oil until mixture thickens. Adjust seasoning to taste. Cover until ready to use. (Vinaigrette is best if made just before it is to be used.) If necessary, whisk again before serving. Makes 1 cup.

FRESH SPINACH SALAD

Julie Morgan

¾ lb. tender young spinach
6 green onions, thinly sliced (¼ c.)
½ c. thinly sliced radishes
1 small cucumber, pared and thinly sliced

Dressing:

2 Tbsp. white wine vinegar
2 Tbsp. lemon juice
½ c. olive oil
1 tsp. salt
¼ tsp. pepper
1 tsp. sugar
½ tsp. dry mustard
1 clove garlic (optional)

Make dressing: Combine all ingredients in jar with tight fitting lid; shake vigorously. Refrigerate until ready to serve.

Make salad: Wash spinach and remove stems. Tear leaves in bite-size pieces; place in bowl. Arrange other vegetables in groups on spinach. Refrigerate, covered, about 2 hours.

To serve: Remove garlic from dressing; shake well. Pour dressing over salad; toss until spinach is well coated. Serves 6 to 8.

GWEN'S SPINACH SALAD

Donna Koppy

1 lb. fresh torn spinach
4 hard-boiled eggs, sliced
Some crisp cooked bacon, crumbled
1 to 2 green onions, sliced (including white shoots)
⅔ c. sugar
⅓ c. salad oil
⅓ c. vinegar
1 tsp. celery salt
1 to 3 tsp. dry yellow mustard
¼ c. dry stuffing mix (optional)

Mix sugar, oil, vinegar, celery salt, dry mustard, and shoots from onion in food processor or blender on high for 1 minute. Add a bit of the stuffing mix to dressing if it seems too runny. Combine spinach, sliced egg, and green onions. Pour dressing over all and toss.

You may add other vegetables, as desired, to this salad.

PATTI'S SPINACH SALAD

Patti Loehnig

1 lb. fresh spinach, washed, drained, and torn into pieces
1 c. mayonnaise
4 Tbsp. sugar
4 hard cooked eggs, chopped
2 Tbsp. vinegar
2 Tbsp. salad oil
1 Tbsp. minced onion

Mix dressing ingredients. Chill at least 1 hour. Toss with spinach just before serving. Serves 8.

APPLE-SPINACH SALAD

Kathy Chilenski

1 (10 oz.) pkg. fresh spinach, torn
2 Granny Smith apples, chopped
½ c. cashews
¼ c. golden raisins
¼ c. sugar
¼ c. apple cider vinegar
¼ c. vegetable oil
¼ tsp. garlic salt
¼ tsp. celery salt

Combine first 4 ingredients in large salad bowl. Combine sugar and next 4 ingredients in a jar; cover tightly and shake vigorously. Pour over spinach mixture, tossing gently. Yield: 6 servings.

FRUITED SPINACH SALAD

Donna Koppy

1 (11 oz.) can mandarin oranges
¼ c. olive or vegetable oil
3 Tbsp. raspberry jam or spreadable fruit
1 Tbsp. red wine vinegar
1 (10 oz.) pkg. fresh spinach, torn
1 red apple, chopped
1 c. chopped pecans

Drain oranges, reserving ½ cup juice. In jar with a tight fitting lid, combine oil, jam, vinegar, and reserved juice. Shake well. In large salad bowl, toss oranges, spinach, apple, and pecans. Serve with dressing. Yield: 6 to 8 servings.

SPINACH AND STRAWBERRY SALAD

1 lb. fresh spinach
1 c. strawberries
1 c. bean sprouts
1 c. grapes

Dressing:

1 c. oil
⅓ c. white vinegar
1 medium onion, grated fine
1 tsp. salt
¾ c. sugar
1 tsp. Worcestershire sauce

Tear spinach into bite-size pieces. Quarter strawberries and halve grapes. Toss all salad ingredients together.

Combine dressing ingredients and blend well in blender or with whisk. Pour dressing over salad and toss well. Serve immediately.

SWEET AND SOUR SPINACH SALAD

Addie Tomber

2 lb. fresh spinach
½ lb. bacon
6 hard cooked eggs
1 can sliced water chestnuts, drained
1 can bean sprouts, drained
Chinese noodles
1 c. sugar
½ c. vinegar
1 c. oil
1 small onion
Dash of Worcestershire sauce

Rinse spinach; tear into bite-size pieces. Cook bacon; cut into pieces. Combine spinach, bacon, eggs, water chestnuts, and bean sprouts.

Combine sugar, vinegar, oil, onion, and Worcestershire in blender; mix thoroughly. Pour dressing over salad; toss. Sprinkle with Chinese noodles.

SPINACH CHICKEN SALAD

Donna Koppy

5 c. cooked cubed chicken (about 3 whole breasts)
2 c. green grape halves
1 c. snow peas
2 c. packed torn spinach
2½ c. sliced celery
7 oz. corkscrew pasta or elbow macaroni, cooked and drained
1 (6 oz.) jar marinated artichoke hearts, drained and quartered
½ large cucumber, sliced
3 green onions (with tops), sliced
Large spinach leaves (optional)
Orange slices (optional)

In large bowl, combine chicken, grapes, peas, spinach, celery, pasta, artichoke hearts, cucumber, and green onions. Cover and refrigerate. Combine all dressing ingredients in a jar or small bowl and mix well and refrigerate. Just before serving, pour dressing over salad and toss.

Dressing:

½ c. vegetable oil
¼ c. sugar
2 Tbsp. white wine vinegar
1 tsp. salt
1 tsp. lemon juice
2 Tbsp. minced fresh parsley

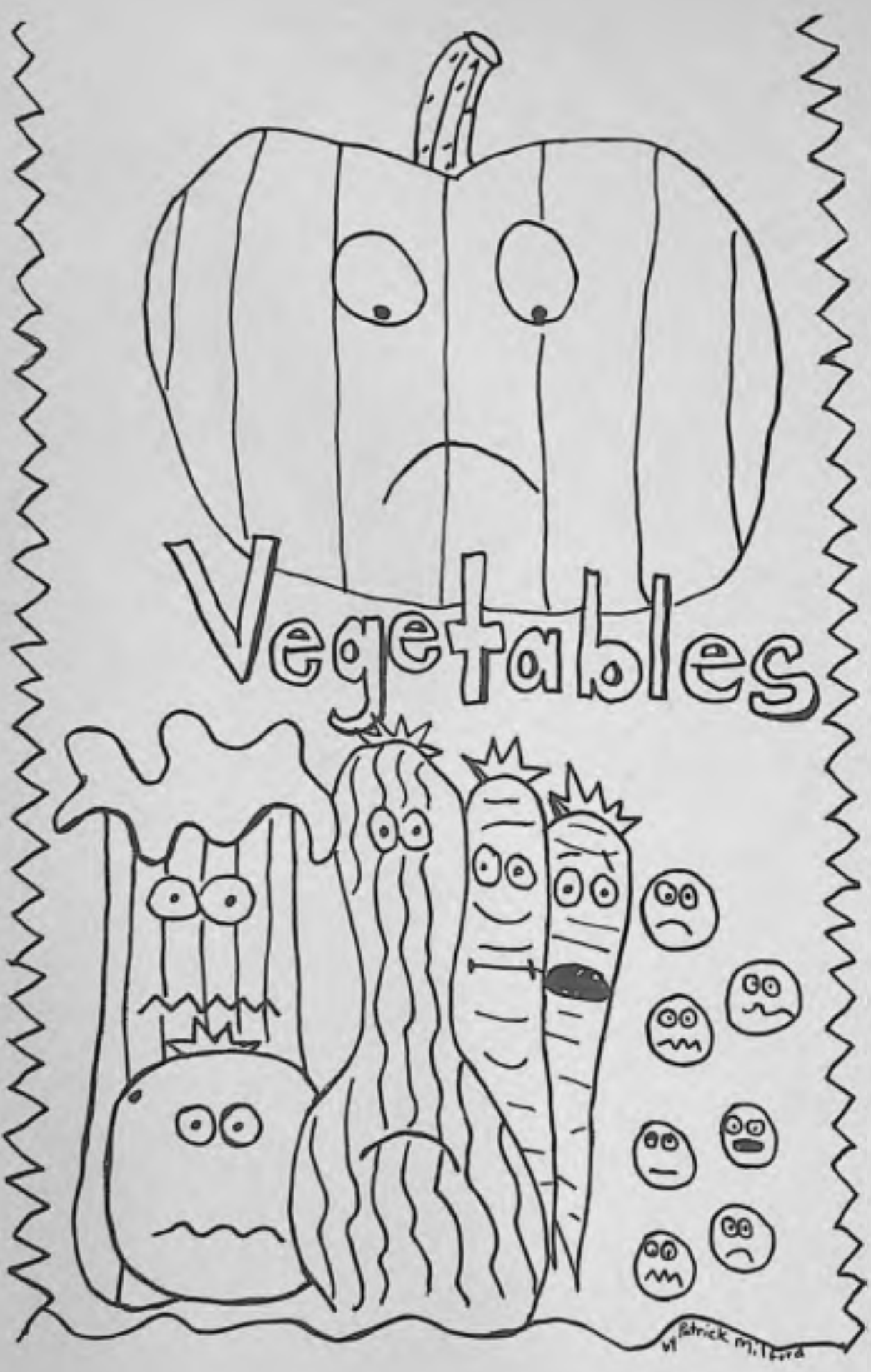
SWEET-SOUR SALAD DRESSING

Sr. Adele Human

¼ c. salad oil
¼ c. vinegar
½ c. sugar
½ tsp. garlic salt
½ tsp. celery salt
Dash of pepper

Heat all ingredients in saucepan until sugar is dissolved. Let cool.

Pour over sliced tomatoes, cucumbers, onions, and green peppers.


Vegetables
by Patrick Milford

EQUIVALENT CHART

3 tsp.	1 Tbsp.
2 Tbsp.	⅛ c.
4 Tbsp.	¼ c.
8 Tbsp.	½ c.
16 Tbsp.	1 c.
5 Tbsp. + 1 tsp.	⅓ c.
12 Tbsp.	¾ c.
4 oz.	½ c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 Tbsp. fat or liquid
2 c.	1 pt.
2 pt.	1 qt.
1 qt.	4 c.
⅝ c.	½ c. + 2 Tbsp.
⅞ c.	¾ c. + 2 Tbsp.
1 jigger	1½ fl. oz. (3 Tbsp.)
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled Bleu cheese	1 c.
1 lemon	3 Tbsp. juice
1 orange	⅓ c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. granulated sugar	1 lb.
3½-4 c. unsifted powdered sugar	1 lb.
2¼ c. packed brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
3½ c. unsifted whole wheat flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda
¾ cup **cracker crumbs** = 1 cup bread crumbs
1 cup **cream, sour, heavy** = ⅓ cup butter and ⅔ cup milk in any sour milk recipe
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs
1 cup **whole milk** = ½ cup evaporated milk and ½ cup water or 1 cup reconstituted nonfat dry milk and 1 tablespoon butter
2 ounces **compressed yeast** = 3 (¼ ounce) packets of dry yeast
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard
⅛ teaspoon **garlic powder** = 1 small pressed clove of garlic
1 lb. **whole dates** = 1½ cups, pitted and cut
3 medium **bananas** = 1 cup mashed
3 cups **dry corn flakes** = 1 cup crushed
10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300°F.
Slow oven	300° to 325°F.
Moderate oven	325° to 375°F.
Medium hot oven	375° to 400°F.
Hot oven	400° to 450°F.
Very hot oven	450° to 500°F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size:	Average Contents
8 oz.	1 cup
Picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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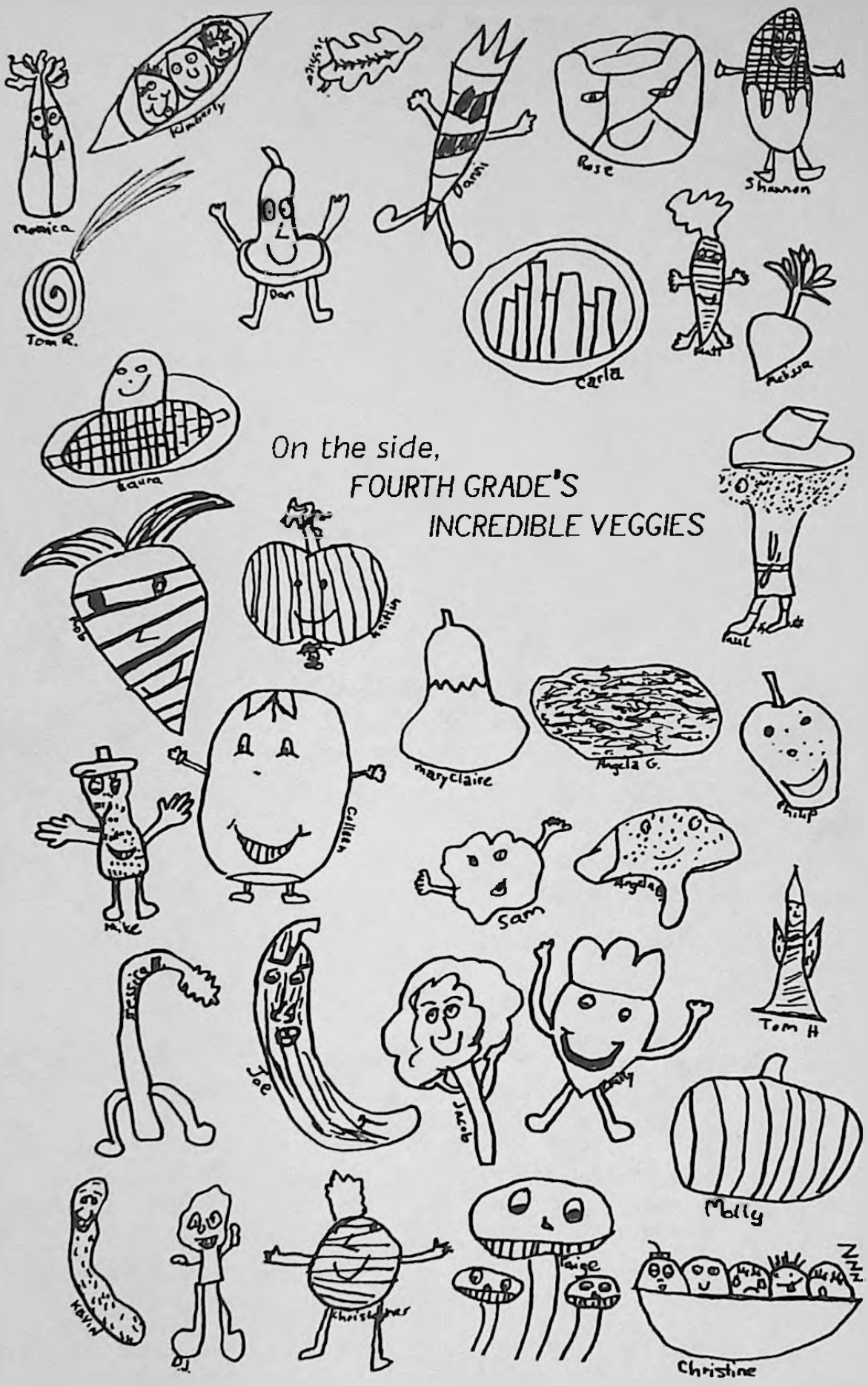

On the side,
FOURTH GRADE'S
INCREDIBLE VEGGIES
Monica
Kimberly
Tom R.
Dan
Rose
Shannon
Carla
Laura
Mike
Sam
Joe
Tom H
Molly
Christine

VEGETABLES

ASPARAGUS-PEA CASSEROLE

Lucille N. Carson

¼ lb. butter or margarine, melted
4 slices white bread, crusts removed
1 can (or frozen box) asparagus
1 can early peas (LeSueur)
1 can water chestnuts
1 can cream of mushroom soup
½ c. Cheddar cheese, grated

Butter 2 quart casserole dish. Mix asparagus, peas, chestnuts, cheese, and mushroom soup. Pour into casserole dish. Slice bread into 1 inch strips; dip in melted butter and place on top of casserole. Bake at 325° for 30 minutes. Serves 4.

ARTICHOKE AND STRING BEAN CASSEROLE

Doris Topolski

1 can French cut string beans, drained
1 (14 oz.) can artichokes, drained and quartered
1 c. Italian seasoned bread crumbs
½ c. olive oil
¼ c. grated Parmesan cheese

Mix all of the preceding ingredients well; pour into casserole bowl and bake at 350° for 20 minutes.

BAKED BEANS

Marge Leuthen

3 slices bacon
3 green onions, chopped
1 small green pepper, chopped
1 (14 oz.) can stewed tomatoes
1 Tbsp. brown sugar
2 Tbsp. ketchup
1 (46 oz.) can Showboat pork and beans
¼ tsp. onion powder
¼ tsp. garlic powder

Fry the bacon; drain and reserve for top. Saute the green onions and green pepper in 1 tablespoon of bacon drippings for 1 minute. Add stewed tomatoes, brown sugar, and ketchup. Cook slowly until bubbly - about 1 minute. Add beans, onion powder, and garlic powder. Pour into greased casserole. Bake at

300° for 1½ hours, uncovered. Sprinkle bacon bits over top during last 20 minutes.

CALICO BEANS

Laura Langhorst
Aimee Monda, Jill Griffard, Mary Ann Siebert

1 (20 oz.) can Campbell's pork and beans, drained
1 (16 oz.) can butter beans, drained
1 (16 oz.) can red kidney beans, drained
½ lb. bacon, fried and crumbled (reserve 3 Tbsp. grease)
3 small thinly sliced yellow onions or to taste
¾ c. brown sugar, packed
¼ tsp. dry mustard
¼ c. vinegar
¼ tsp. garlic salt
½ c. catsup
½ tsp. chili powder

In the bacon skillet, saute the onions, brown sugar, seasonings, catsup, and vinegar in the reserved grease and simmer for 20 minutes. Add the crumbled bacon. In a 2 quart casserole dish, add the 3 cans of beans and mix up; pour the sauce over the beans and bake at 350°, covered, for minutes. Stir and bake, uncovered, for additional 10 minutes.

Variations: Add ½ pound ground chuck. Also can add ½ cup honey and a chopped green pepper. Substitute ¼ cup molasses for honey. Substitute vegetarian beans for pork and beans. *Can also be frozen.*

JOHNNY'S RED BEANS AND RICE

John Schwartz

1 (16 oz.) pkg. smoked sausage
1 tsp. salt
1 tsp. black pepper
¼ tsp. red pepper
1 onion
2 cloves garlic, chopped
1 rib celery
¼ c. chopped parsley
1 (16 oz.) can Bush's chilie hot beans
1 (16 oz.) can Bush's dark red kidney beans (undrained)
2 c. cooked rice

Slice sausage. Place in a large pan; cover with water. Bring to a boil and simmer for 15 minutes. Drain water, reserving ¼ cup. Add salt, black pepper, red pepper, onion, garlic, celery, and parsley to sausage; mix well. Pour in beans and cook for 40 minutes over medium heat. If mixture is too dry, add reserved ¼ cup water. Serve over rice.

CHILI RICE

Debbie Solomon

1 (15 oz.) can chili (without beans)
1 (16 oz.) can stewed tomatoes
1 Tbsp. minced onion
¼ tsp. garlic powder
¼ tsp. pepper
1½ c. original Minute rice

Stir chili, tomatoes, onion, garlic powder, and pepper in a large skillet. Bring to a boil. Stir in rice; cover. Remove from heat. Let stand 5 minutes. Fluff with fork. Serves 4.

Very easy, very good, and very quick meal or side dish.

SESAME BROCCOLI

Donna Koppy

1 (10 oz.) pkg. frozen broccoli spears
1 Tbsp. vegetable oil
1 Tbsp. soy sauce
1 Tbsp. sugar
2 tsp. vinegar
2 tsp. sesame seeds, toasted

Cook broccoli according to package directions. Meanwhile, in small saucepan, combine oil, soy sauce, sugar, and vinegar. Heat on medium until sugar is dissolved and mixture is hot. Drain broccoli; place in serving bowl. Drizzle with soy sauce mixture and sprinkle with sesame seeds.

BROCCOLI CASSEROLE

Chris Argent

2 (10 oz.) pkg. frozen chopped broccoli
½ c. onion, chopped
½ c. celery, chopped
½ stick margarine
1 can cream of mushroom soup
⅔ roll garlic cheese
Progresso Italian bread crumbs

Saute onion and celery in margarine. Add cream of mushroom soup and garlic cheese and heat to melt the cheese. Partially cook the broccoli. Place in casserole dish (sprayed with Pam) and pour cheese sauce over the broccoli. Sprinkle Progresso Italian bread crumbs over the top. Bake at 350° for 30 minutes, uncovered.

BROCCOLI CASSEROLE

Gen Leifield

2 pkg. frozen chopped broccoli (defrost and drain well)
1 can cream of shrimp soup (Campbell's)
1 c. sour cream
1 pkg. (1 roll) Ritz crackers
⅔ stick butter

Put broccoli in 8x10 inch baking pan; mix soup and sour cream and add. Crush crackers and cut in butter and sprinkle crumb mixture over the top. Bake for 30 minutes at 350°.

BROCCOLI-CHEESE CASSEROLE

Mary Cullen Lynch

4 pkg. frozen chopped broccoli
1 (2 lb.) loaf Velveeta cheese
1 pkg. Ritz crackers, crushed
2 sticks butter or margarine

Preheat oven to 350°. Prepare broccoli according to package directions. When cooked, drain as much water as possible. Cube Velveeta and melt into cooked broccoli. Crush Ritz crackers and melt butter. Add butter slowly to cracker crumbs, tossing lightly. Use 2.5 or 3 quart casserole dish. Layer broccoli/cheese mixture, then cracker mixture several times, ending with the cracker mixture on top. Bake at 350° for 30 minutes or until bubbly. *Great as a main dish also!*

BROCCOLI AND CAULIFLOWER CASSEROLE

Pat Mueth

2 pkg. frozen broccoli
2 pkg. frozen cauliflower
2 Tbsp. butter
¼ lb. Velveeta cheese
1 c. bread crumbs
2 Tbsp. additional butter
1 tsp. garlic salt
1 tsp. Parmesan cheese

Cook vegetables according to package directions. Drain. Place in 9x12 inch casserole dish. Add butter. Cover with sliced cheese. Brown crumbs in pan with 2 tablespoons of butter, garlic salt, and Parmesan cheese. Sprinkle over casserole mixture and bake at 300° for 20 minutes.

BROCCOLI AND NOODLES ALFREDO

Chris Argent

1 (8 oz.) pkg. wide egg noodles
1 to 2 c. broccoli florets
½ c. butter or margarine
½ c. light cream
1 c. Parmesan cheese
1 Tbsp. parsley flakes
¼ tsp. salt
Dash of pepper

Cook broccoli florets as directed. Cook noodles as directed. While noodles are cooking, heat butter and cream in small saucepan over low heat until butter is melted. Stir in cheese, parsley flakes, salt, and pepper; keep warm over low heat.

Drain noodles and broccoli and return to kettle. Pour sauce over mixture, stirring gently until well coated. Makes 5 to 6 servings.

Note: Also works well with linguine, fettuccine, or medium shell noodles.

BROCCOLI AND ONIONS

Peggy Bouras

10 oz. frozen chopped broccoli, thawed and drained
½ c. soft bread crumbs
¼ tsp. salt
1 large onion
1 egg
¼ c. Parmesan cheese
1 c. milk
3 oz. cream cheese

Beat cream cheese and egg until light; add remaining ingredients except onion. Cut onion into ½ inch slices and place on bottom of baking dish. Pour broccoli mixture on top of onions. Sprinkle with more Parmesan cheese. Bake at 350° for 35 to 40 minutes or until set.

CARROT CASSEROLE

Leah Saguto

2 cans sliced carrots, drained
3 Tbsp. butter, melted
½ tsp. salt
⅛ tsp. pepper
1 medium onion, chopped
1 can cream of celery soup (undiluted)
½ c. grated Cheddar cheese
1 can sliced water chestnuts
1 c. bread crumbs
⅓ c. melted butter

Spray casserole dish with nonstick vegetable oil (Pam). Mix together carrots, melted butter, salt, pepper, onions, cream of celery soup, Cheddar cheese, and water chestnuts. Pour into casserole dish and top with bread crumbs and ⅓ cup melted butter. Bake at 350° for 30 minutes.

COPPER PENNY CARROTS

Donna Catanzaro

1½ lb. cooked carrots
1 diced medium onion
1 diced medium green pepper
1 can tomato soup
½ c. oil
½ c. sugar
2 Tbsp. Worcestershire sauce
1 Tbsp. dry mustard

Combine can of tomato soup, oil, sugar, Worcestershire sauce, and dry mustard. Cook sauce to a slow boil for 5 to 7 minutes. Pour mixture over cooked carrots, onion, and green pepper. Set overnight. May be served warm or cold.

CARROT AND ZUCCHINI CASSEROLE

Sue Rakel

1 lb. carrots, cut into ½ inch diagonal slices
3 to 4 small zucchini, sliced
½ c. mayonnaise
3 Tbsp. grated onions
¾ tsp. prepared horseradish
¼ c. butter, melted
½ tsp. salt
½ tsp. pepper
½ c. Italian bread crumbs
½ c. Parmesan cheese

Cook carrots and zucchini in boiling salted water for 5 minutes or until tender. Drain well but reserve ¼ cup cooking liquid. In a bowl, combine reserved cooking liquid, mayonnaise, onions, horseradish, salt, and pepper. Add to carrots and zucchini. Stir well. Transfer into 8 inch greased baking dish. Combine bread crumbs, grated Parmesan cheese, and butter. Sprinkle over casserole. Bake at 375° for 15 to 20 minutes.

HONEY GLAZED CARROTS

Marianne Rotter

2 Tbsp. butter
1 shallot, minced
1 lb. carrots, peeled and sliced thinly
¼ to ½ c. chicken broth
2 Tbsp. honey
⅛ tsp. nutmeg
1 Tbsp. fresh parsley, chopped

Melt butter in a large pan. Add shallots and cook on medium heat for about a minute. Add the carrots and chicken broth. Cover and cook approximately 10 to 15 minutes, stirring occasionally.

When the carrots become tender, add honey and nutmeg. Raise heat for glaze to bubble. Place carrots in a serving bowl; toss lightly and garnish with the parsley.

GOURMET CARROTS

Kathy Graesser

3 c. sliced carrots
4 strips bacon, fried crisp and crumbled
1 Tbsp. minced onion
½ tsp. salt and pepper
3 Tbsp. brown sugar
3 Tbsp. melted butter

Cook carrots in water until tender. Drain and place first 4 ingredients in buttered casserole. Stir to mix. Sprinkle with brown sugar and drizzle with melted butter. Cover. Bake in 350° oven for 30 minutes.

GRANDMA CAROL'S CORN CASSEROLE

Carol Terbrock
Cheryl Hoffmeyer

½ c. butter
1 small green pepper, chopped
1 large onion, chopped
2 eggs
1 can cream corn
1 can whole corn with juice
1 jar chopped pimento (optional)
1 pkg. Jiffy corn muffin mix
8 oz. sour cream
1 c. Jack cheese, shredded

Saute onion and green pepper in butter until tender. In large bowl, mix eggs, creamed corn, whole corn, pimento, and muffin mix. Pour into greased 9x13 inch pan. Spoon onion mixture over top. Top with sour cream (spoon on top). Sprinkle with cheese. Bake at 400° for 30 to 40 minutes.

Variation: Substitute 4 ounce can green chiles, chopped and drained, for pimento.

CORN CASSEROLE

Sue Maddox

1 (8½ oz.) box Jiffy corn muffin mix
2 eggs
1 c. sour cream
1 stick margarine, melted
1 (15 oz.) can whole kernel corn, drained
1 (15 oz.) can creamed corn

Mix and bake at 350° for 30 minutes or until set in middle.

Can be cooked in microwave by stirring cooked part to center. Will not brown.

CORN AND CHEESE BAKE

Kate Brouk

12 oz. cooked shrimp
White sauce
1½ oz. Blue cheese
1 can cream corn

White Sauce:

2 Tbsp. butter or margarine
2½ Tbsp. flour
½ tsp. salt
⅛ tsp. pepper
¾ c. milk

Cook white sauce - crumble in Blue cheese and stir until sauce boils again. Add corn and shrimp (reserve a few shrimp). Put in greased casserole and top with a few shrimp. Bake, uncovered, at 375° for 30 to 40 minutes.

CELERY CASSEROLE

Linda Wuennenberg

2 Tbsp. butter
4 c. chopped celery
1 can cream of chicken soup
1 c. bread crumbs
¼ c. diced pimentos
¼ c. slivered almonds

In a skillet, toast the bread crumbs in butter until browned. Boil celery in water for 8 minutes; drain. Grease 1 to 1½ quart casserole dish. Combine celery, pimento, soup, and almonds in casserole. Top with bread crumbs. Bake at 350°, uncovered, for 35 minutes. Serves 6.

CELERY CHESTNUT CASSEROLE

MaryAnn McSorley

4 c. sliced celery (use some leaves too)
1 (5 oz.) can sliced water chestnuts
1 can cream of chicken soup
3 Tbsp. chopped pimento or roasted bell peppers
¼ c. slivered blanched almonds, toasted
¾ c. chow mein noodles

Mix together the celery, water chestnuts, soup, pimento or bell peppers, and toasted almonds. Place in a 2 quart casserole dish and bake at 350° for 30 minutes. Top with chow mein noodles and return to oven for 5 more minutes.

This is very low calorie, low fat, and low cholesterol and tastes great!

SAUTE OF GREEN BEANS AND FRESH TOMATOES

Leslie Badami

2 lb. green beans
2 lb. tomatoes
¼ c. olive oil
2 cloves garlic, thinly sliced
2 anchovy fillets, chopped (optional)
Pinch of chili pepper flakes
Salt and pepper

Snap off ends of beans and wash under cold water. Bring a large saucepan half full of salted water to a boil. Add beans and cook, uncovered, until tender but still firm to the bite, depending on size, 3 to 5 minutes. Drain and place in a bowl of ice water. This will stop the cooking process but maintain the green color. When cool, drain and set aside.

Bring another pan of salted water to a boil. Add tomatoes and cook until the skins begin to split. Transfer tomatoes to a bowl of ice water to cool. Peel and seed tomatoes and cut into small strips. Place tomato strips in a strainer and place strainer over a bowl to release the juice; set aside.

Heat the oil in a large skillet over medium heat. Add garlic and anchovies. Stir for 1 minute. Add tomato strips and cook 2 to 3 minutes or until juice of tomatoes have thickened. Add beans and season with pepper flakes, salt, and pepper. Cook just long enough for beans to heat through.

CHEESY GREEN BEANS

Julie King

½ lb. bacon
1 c. slivered almonds
¾ c. chopped onions
2 pkg. (10 oz.) frozen French style green beans, thawed
1½ to 2 c. shredded Cheddar
Parmesan cheese

Cook bacon till crisp; drain grease, reserving 3 tablespoons. Cut bacon into ¾ inch pieces. Over low heat, brown almonds and onions in bacon grease. Add green beans; cook about 10 minutes, stirring often, until beans are cooked. Stir in bacon and Cheddar. When cheese begins to melt, sprinkle with Parmesan. Serve immediately.

HASH BROWN CASSEROLE OR PARTY POTATOES

Mary Kimmich
MaryAnn McSorley, Jane Oliger, Debbie Solomon, Sue Suardi, Kathryn Niemeyer

1 (2 lb.) bag frozen hash browns, thawed
1 can cream of chicken soup (undiluted)
1 pt. sour cream
2 c. shredded Cheddar cheese
½ c. chopped onions
1 c. (2 sticks) butter *or* margarine, melted
1 tsp. salt
1 tsp. pepper
2 c. corn flakes, crushed

Mix together hash browns, cream of chicken soup, sour cream, Cheddar cheese, onions, salt, pepper, and ½ cup of melted butter. Spread mixture into 13x9 inch baking dish.

Combine ½ cup of melted butter and the crushed corn flakes and sprinkle evenly on top of potato mixture. Bake at 350° for 1 hour. Serves 12.

Very delicious and a family-gathering favorite!

Variations: Substitute cream of chicken soup with cream of potato soup. Substitute crushed corn flakes with crushed Rice Chex. Substitute crunchy cereal topping with ½ cup grated Parmesan cheese.

IRISH CABBAGE

Rita Mitchell

1 head cabbage, quartered
6 pieces bacon
1 onion, chopped
¼ c. brown sugar
¼ tsp. garlic powder
Dash of vinegar
1 tsp. caraway seed

Fry bacon and drain. Reserve grease. Cook cabbage in water with remaining ingredients. Add 1 to 2 tablespoons bacon grease. Boil till done. Crumble bacon over cabbage before serving.

GOLDEN BAKED ONIONS

Pat Wippermann

½ c. butter
6 medium onions, sliced
1 (10¾ oz.) can cream of chicken soup
1 c. milk
Salt and pepper
¾ lb. Gruyere or Swiss cheese, grated
French bread slices
Melted butter

Preheat oven to 350°. Butter 2 quart baking dish. Melt ½ cup butter in large skillet over medium heat. Add onion and cook until tender and translucent, stirring frequently, about 15 minutes. Transfer onion to prepared dish.

Combine soup, milk, and salt and pepper in bowl. Pour over onions. Sprinkle with grated cheese. Dip bread slices in melted butter on one side. Arrange, buttered side up, over onion mixture to cover completely. Bake until bread is browned, about 30 minutes. Serve hot.

ONION SHORTCAKE

Florence Beeas
Bernadine DeVoto

¼ c. (½ stick) butter
2 large onions, sliced (preferably Vidalia)
1 (8 oz.) container sour cream
½ tsp. dried dill
¼ tsp. salt
1 (8 oz.) pkg. sharp Cheddar cheese, divided
1 (14.5 oz.) can cream corn (undrained)
⅓ c. milk
1 (8.5 oz.) box Jiffy brand corn muffin mix
1 egg, beaten
4 drops hot red pepper sauce (Tabasco)

Preheat oven to 425°. Butter a 13x9 inch glass baking pan. Set aside. Melt ¼ cup butter in a skillet. Saute onions until tender. In bowl, combine onions and melted butter with sour cream, dill, salt, and 1 cup cheese. Set aside.

In a separate bowl, combine corn, milk, muffin mix, egg, and hot sauce. Pour mixture into prepared pan. Spread onion mixture on top. Cover with remaining 1 cup cheese. Bake 30 to 40 minutes until cheese is melted and lightly browned. Serves 9 to 12 people.

Note: Casserole can be assembled the night before. Cover and store in refrigerator until ready to bake.

SWEET ONION TART

Lorraine Heumann

1 Pillsbury refrigerated pie crust
4 c. thinly sliced sweet onions (about 1¼ lb. - I use all kinds of yellow onions)
2 Tbsp. butter or margarine
1½ tsp. fresh thyme, chopped (or ½ tsp. dried thyme)
2½ Tbsp. whipping cream
1 egg yolk
Dash of salt
Dash of pepper
2 Tbsp. crumbled goat cheese (optional)
Fresh sprigs of thyme (for garnish)

Preheat oven to 450°. Fit crust into 9 inch pie pan; prick sides and bottom and bake in 450° oven for 8 minutes. Remove to a wire rack to cool.

Turn oven to 350°. Cook onions in butter in a large heavy skillet over medium heat. Stir often until tender. Stir in thyme; remove from heat. Combine whipping cream, egg yolk, salt, and pepper. Stir into onions. Pour into prepared crust. Bake at 350° for 20 to 30 minutes or until golden brown; sprinkle with goat cheese after 15 minutes if desired. Garnish with thyme sprigs.

Note: I have used shredded Swiss cheese instead of goat cheese.

REFRIGERATOR PICKLES

MaryAnn McSorley

4 c. sugar
½ c. salt
4 c. white vinegar
1⅓ tsp. turmeric
1⅓ tsp. celery seed
1⅓ tsp. mustard seed
2 onions, sliced thin
4 or 5 lb. cucumbers, sliced thin

Mix together sugar, white vinegar, and spices in a large bowl to make the syrup. Put cucumbers and onions either in a large crock or canning jars (pack tight). Make sure the syrup is well stirred and pour over the cucumbers and onions. Seal the lids or crock tightly. Refrigerate for 5 days before opening. Keep refrigerated and enjoy all year long.

SPINACH AND ARTICHOKE CASSEROLE

Linda Wingbermuehle

2 (10 oz.) pkg. frozen chopped spinach
½ c. chopped onion
¼ c. and 2 Tbsp. butter
½ c. sour cream
¼ c. Parmesan cheese
¾ tsp. salt
¾ tsp. white pepper
Dash of red pepper
2 (14 oz.) cans artichoke hearts, drained and halved
2 Tbsp. Parmesan cheese

Cook spinach according to directions; drain well. Saute onion in butter in large skillet until tender. Add spinach, sour cream, ¼ cup Parmesan cheese, salt, pepper, and dash of red pepper - stir. Place artichokes in lightly greased square baking dish. Spoon mixture over and sprinkle with remaining Parmesan cheese. Bake at 350° for 25 to 30 minutes. Serves 8.

SPINACH CASSEROLE

Joan Aiazzi

½ lb. fresh mushrooms
2 Tbsp. butter
1 can cream of mushroom soup
1 Tbsp. dry onion soup mix
8 oz. sour cream
2 (10 oz.) frozen spinach
Pinch of garlic salt
½ c. shredded Cheddar

Cook spinach and squeeze till dry. Saute mushrooms in butter till tender, then add remaining ingredients, except cheese, mixing well after each. Pour into greased casserole. Sprinkle with cheese. Bake at 350° for 20 minutes.

Can make ahead, then increase baking time to 45 minutes.

SPINACH ELEGANTE

Patti Loehnig

2 (10 oz.) pkg. frozen chopped spinach
3 slices bacon, cooked and crumbled
1 (6 oz.) can sliced mushrooms, drained
¼ tsp. dried marjoram, crushed
½ c. shredded sharp Cheddar cheese

Cook spinach; drain well. Spread on bottom of 10x6 inch baking dish. Arrange bacon and mushrooms over spinach. Sprinkle with marjoram and a dash of pepper. Bake at 325° for 15 minutes. Cover with sour cream and Cheddar cheese. Return to oven for 5 minutes to melt cheese. Serves 6.

SPINACH MADELEINE

Betty Amelotti

1 (10 oz.) pkg. frozen chopped spinach
1 Tbsp. butter or margarine
1 Tbsp. flour
1 c. chopped onion
½ c. milk
½ tsp. celery salt
½ tsp. salt
¼ tsp. garlic powder
⅛ tsp. black pepper
1 tsp. Worcestershire sauce
1½ c. grated Cheddar cheese
2 c. cooked rice

Cook spinach according to package directions. Drain and reserve liquid. Melt butter in pan; add flour and blend until smooth but not brown. Combine spinach liquor with enough milk to make 1 cup. Pour slowly into flour mixture; cook, stirring constantly, until thickened. Add seasonings, Worcestershire sauce, and 1 cup cheese. Cook, stirring until cheese melts. Add rice and spinach. Turn into a greased shallow 1 quart casserole. Top with remaining cheese. Bake at 350° for 20 minutes or until thoroughly heated. Serves 4.

SPINACH NOODLE

Christy Frazier

3 pkg. Stouffer's cream spinach
12 oz. flat noodles
1 can cream of mushroom soup
½ can milk
½ stick butter
2 (8 oz.) pkg. shredded Swiss and Cheddar cheese

Cook noodles. Mix all together and bake at 350° for 1 hour.

SPINACH PIE

Mrs. Karen Ganey

2 (10 oz.) chopped frozen spinach
2 c. Pepperidge Farms herb seasoned stuffing
1 small onion, diced
4 eggs, beaten
¾ c. butter, melted
½ c. Parmesan cheese
1 tsp. garlic powder
1 tsp. black pepper

Thaw spinach and squeeze out the water. Put in a big bowl and add remaining ingredients. Mix all together. Put in an ungreased 8x8 inch square dish. Bake at 350°, uncovered, for 30 minutes.

SPINACH SUPREME

Jane McInnis

10 oz. frozen chopped spinach
2 Tbsp. margarine
2 Tbsp. flour
⅛ tsp. salt
Pinch of pepper
¾ c. milk
2 oz. American cheese
2 Tbsp. bread crumbs
1 to 2 slices bacon

Cook spinach; drain thoroughly. Set aside. Melt margarine; add flour, salt, and pepper. Stir until thick and bubbling. Add milk; stir until well blended. Add cheese. Stir until cheese is melted. Add cheese sauce to drained spinach. Spread in shallow baking dish. Sprinkle with bread crumbs. Cut bacon into small pieces and lay over crumbs. Bake at 350° until bacon is crisp. Makes 3 to 4 servings.

SPINACH SOUFFLE

Jill Griffard
Nell Randall

2 eggs
Minced onion flakes
8 oz. shredded Cheddar cheese
16 oz. small curd cottage cheese
2 to 3 (9 oz.) pkg. chopped spinach, thawed and drained
3 Tbsp. flour
1 stick oleo

Whip the eggs, onion flakes, and shredded Cheddar cheese in a bowl. Add cottage cheese and spinach. Mix in a casserole dish. Sprinkle with 3 tablespoons of flour over the top. Slice up the stick of oleo in pats and lay on top. Cover and bake at 350° for 1 hour.

Variation: Substitute ¼ pound Brick cheese and ¼ pound American cheese, cubed, for 8 ounces shredded Cheddar cheese.

EASY SPINACH SOUFFLE

Barbara Liebmann

2 pkg. frozen spinach
1 container cottage cheese
6 eggs, beaten
1 c. Parmesan cheese
Salt and pepper

Thaw and drain spinach thoroughly. Mix spinach with cottage cheese, eggs, Parmesan cheese, and salt and pepper. Bake in rectangular Pyrex dish at 350° for 30 to 45 minutes. *Perfect for family gatherings!*

PARTY MUSHROOMS AND SPINACH

1½ lb. fresh mushrooms
6 Tbsp. butter or margarine
1 can cream of chicken soup
¼ c. milk
2 pkg. (9 oz.) frozen creamed spinach, thawed
⅛ tsp. ground black pepper
1½ c. plain croutons

Rinse, pat dry, and halve mushrooms. Melt 5 tablespoons of butter in large skillet. Add mushrooms. Cook 5 minutes. Stir in soup, milk, spinach, and pepper. Pour into 2 quart casserole bowl. Melt remaining 1 tablespoon of butter in small saucepan; stir in croutons. Sprinkle over casserole. Bake, uncovered, at 375° until hot and bubbly (about 5 to 10 minutes).

ORANGE-PECAN STUFFED SQUASH

Bernice Simon

2 acorn squash
1 Tbsp. brown sugar
1 Tbsp. butter or oleo
¼ tsp. salt
¼ tsp. grated orange peel
Orange juice
2 Tbsp. chopped pecans

Halve squash and remove seeds. Place, cut side down, on greased baking sheet. Bake at 350° for 30 to 35 minutes or until tender. Scoop out pulp. Stir together pulp, brown sugar, butter, salt, and orange peel. Add enough orange juice (about 2 teaspoons) to make fluffy consistency. Refill the shells and sprinkle with pecans. Bake 10 more minutes. Serves 4.

SQUASH TART

Lorraine Heumann

1 Pillsbury refrigerated pie crust
2 yellow squash, sliced (about ¾ lb.)
2 zucchini, sliced
1½ c. water
1 tsp. salt
¼ c. butter or margarine, melted
2 large eggs, lightly beaten
1 (8 oz.) ctn. sour cream
½ c. finely chopped onion
½ tsp. salt
¼ tsp. pepper

Preheat oven to 350°. Fit crust into 9 inch pan and crimp edges. Line pastry with foil and with pie weights or dry beans. Bake at 450° for 6 minutes. Remove weights and foil. Bake 1 more minute.

Combine yellow squash and next 3 ingredients in large skillet. Bring to a boil. Cover; reduce heat and simmer 3 to 4 minutes until crisp-tender. Drain. Combine butter and ½ squash mixture in large bowl; coarsely mash. Stir in eggs and next 4 ingredients. Pour into prepared pastry. Arrange remaining squash slices on top. Bake for 35 to 40 minutes until knife inserted in the center comes out clean. Yield: 1 pie.

PESTO STUFFED CHERRY TOMATOES

D.R. Berkel

2 c. (1 pt.) cherry tomatoes
1 (3 oz.) pkg. cream cheese, softened
2 Tbsp. fresh lemon juice
¼ c. freshly ground Parmesan cheese
¼ c. finely chopped pine nuts
¾ c. finely chopped parsley
¼ c. finely chopped watercress
1½ tsp. leaf basil, crumbled
2 cloves garlic, finely chopped

Cut tops off cherry tomatoes; scoop out pulp. Drain tomatoes upside down on paper towels while preparing filling. Beat cheese with lemon juice in medium size bowl until smooth. Stir in Parmesan, pine nuts, parsley, watercress, basil, and garlic. Fill cherry tomatoes with mixture. Chill. Makes about 24 appetizers.

Note: One large tomato can also be used. Scoop out pulp and fill as directed. Chill thoroughly. Carefully cut into wedges. Makes 12 appetizers.

RATATOUILLE

Jane Heffernan

1 small onion, diced
1 clove garlic, crushed
1½ Tbsp. olive oil
1 small eggplant, ¾ inch diced
1 medium zucchini, bite-size pieces
1 tomato, peeled and chopped
1¼ tsp. sweet basil
1 tsp. salt
⅛ tsp. pepper
Mushrooms, cut into fourths (optional)
Parmesan cheese, grated
1 green pepper, chopped

Saute onion and garlic in oil. Add the rest of the ingredients. Bring to simmer; reduce heat. Simmer 5 minutes, covered. Uncover; cook, stirring frequently, about 15 minutes until zucchini and eggplant are tender. Liberally sprinkle with Parmesan cheese. Serves 2 to 3.

POTATO STUFFING

Muriel Hartmann

3 medium potatoes, cut into ½ inch cubes
3 c. unseasoned dry bread crumbs
1 c. chopped apples
½ c. chopped onion
⅓ c. chopped celery
1 tsp. dried rosemary, crumbled
1 tsp. salt
½ tsp. pepper
3 Tbsp. butter

Cook potatoes until just tender. In 3 quart saucepan over medium-low heat, saute apple, onion, and celery in 2 tablespoons of butter for 5 minutes. Mix in salt, pepper, and rosemary. Put in casserole dish. Sprinkle with 2 tablespoons water. Cover with aluminum foil. Bake at 375° for 30 minutes.

POTATO CASSEROLE

Bonnie Forst

Prepare 4 servings of mashed potatoes.

8 oz. cream cheese
1 onion
1 egg
1½ Tbsp. flour
Salt and pepper to taste
1 can Durkee dried onions

Combine the cream cheese, onion, egg, flour, and salt and pepper in a blender. Add the mixture to the potatoes and bake at 300° for 35 minutes. Remove from oven and sprinkle dried onion rings on top and return to the oven for 10 more minutes.

GOLDEN PARMESAN POTATOES

Rita Fogerty

6 large potatoes (about 3 lb.)
¼ c. sifted all-purpose flour
¼ c. grated Parmesan cheese
¾ tsp. salt
⅛ tsp. ground pepper
⅓ c. butter
Chopped fresh parsley

Pare potatoes; cut into quarters. Combine flour, cheese, salt, and pepper in a paper or plastic bag. Moisten potato chunks with water. Shake a few pieces at a time in the bag to coat potatoes well with cheese/flour mixture.

Melt butter in a 13x9 inch baking pan. Place potatoes in a single layer and bake at 375° for 1 hour, turning once during baking time. When golden brown, remove from oven and sprinkle with parsley.

CHEESY HASH BROWNS

Chris Argent
Leslie Bono

1 (32 oz.) bag frozen hash brown potatoes, thawed
1 stick margarine, melted
1½ tsp. salt
¼ tsp. pepper
2 c. heavy whipping cream
1 c. Parmesan cheese

Mix together thawed hash browns, melted margarine, salt, and pepper. Place in 9x13 inch pan. Pour whipping cream, then Parmesan cheese, evenly over top. Bake, covered, at 350° for approximately 50 minutes. Uncover and bake another 15 to 20 minutes or until lightly browned. Serves 8 to 10.

These are so good and so easy too!

EASY POTATO BAKE

Mary Ann Siebert

6 to 10 boiled potatoes, sliced
1 can sliced black olives
2 c. Hellmann's mayonnaise
1 medium onion, chopped
1 lb. Velveeta cheese, cubed and melted
1 lb. bacon, fried and crumbled

Spray 13x9 inch baking dish with Pam. Mix together the olives, mayo, chopped onion, and melted cheese. Alternate potatoes, cheese mixture, potatoes, and cheese mixture. Top with fried, crumbled bacon.

Cover with aluminum foil and bake at 350° for 15 minutes. Uncover and bake at 250° for additional 15 minutes.

MAKE-AHEAD MASHED POTATOES OR REFRIGERATOR MASHED POTATOES

Millie Loyet
MaryAnn McSorley, Joan Aiazzi

5 lb. potatoes
8 oz. cream cheese
1 c. sour cream
1 tsp. salt
¼ tsp. pepper
2 Tbsp. chopped chives *or* 2 tsp. onion powder
Pinch of baking soda
¼ c. (½ stick) butter *or* margarine
1 c. grated Cheddar cheese

Quarter potatoes; put in a large pot with enough salted water to cover. Boil 10 to 15 minutes until tender. Drain well. Whip hot potatoes; add cream cheese

and sour cream. Add pinch of baking soda and beat until fluffy and smooth. Add chives *or* onion powder, salt, and pepper.

Spread in a 13x9 inch baking dish and cover with aluminum foil; refrigerate. (This can also be frozen and thawed before baking.) Dot the top with pats of butter, then bake, covered, at 325° for 15 minutes. Remove foil. Add grated cheese and bake for additional 20 minutes or until crusty. Serves 10 to 12.

Variations: Add enough grated cheese to cover the top of casserole. Regular cream cheese can be substituted with *light* cream cheese.

GARLIC MASHED POTATOES

MaryAnn McSorley

3 lb. potatoes
1 c. evaporated skim milk
¾ c. Parmesan cheese
1 tsp. salt and pepper to taste
3 Tbsp. parsley, chopped
¼ c. butter
3 cloves garlic, chopped

Boil the potatoes until tender. In a skillet, melt the butter and lightly saute the garlic. Whip the potatoes; add the melted butter/garlic, milk, Parmesan cheese, parsley, and salt and pepper. Serve *hot!*

MASHED POTATO CASSEROLE

Mary Vieth

Betty Crocker Potato Buds
2 eggs, beaten
8 oz. cream cheese
¼ c. green onions, chopped
1 tsp. parsley, chopped
½ tsp. salt
1 Tbsp. butter
Paprika

Make the Potato Buds as directed for 8 servings. Fold in remaining ingredients except for butter and paprika. Spread into a greased casserole dish. Dot with butter and sprinkle with paprika. Bake at 350° for 45 minutes or until the center rises to meet the sides.

GARLIC MASHED POTATOES

Pat Wippermann

3 lb. large potatoes, peeled and quartered
24 or less cloves of garlic, peeled
6 Tbsp. half & half or whipping cream
4 Tbsp. butter
Salt and pepper
Minced Italian parsley

Combine potatoes and garlic in large saucepan. Cover with cold water. Bring to boil. Cook until potatoes are tender, about 25 minutes. Drain. Mash with mixer. Add cream and butter and season with salt and pepper. Sprinkle with parsley.

FALL "SWEET POTATO" CASSEROLE

Sheri Brimer

2 (29 oz.) cans cut yams
1 c. sour cream
2 eggs
½ tsp. cinnamon
½ tsp. allspice
½ tsp. ground cloves
1 pinch of salt
⅓ c. brown sugar, packed
2 Tbsp. chopped pecans
2 medium apples, peeled, cored, and chopped

Put yams in large mixing bowl and beat so they are all mashed. Add all other ingredients *except* apples and 1 tablespoon of pecans. Beat mixture until smooth. Stir in chopped apples with a spoon.

Put in greased 2 quart casserole dish and bake at 350°, uncovered, for 30 minutes. Top finished casserole with the remaining tablespoon of pecans and a final sprinkling of cinnamon. Serves 6 to 8.

Enjoy! This recipe is great for holiday company.

MASHED SWEET POTATOES AND PEARS

Patti Loehnig

5 lb. sweet potatoes or yams
4 Tbsp. butter (room temperature)
1 large can pears (8 halves)
¼ c. brown sugar
½ tsp. ground cinnamon
¼ tsp. nutmeg

Preheat oven to 400°. Pierce potatoes with fork and place on baking sheet. Bake about 1 hour until very tender. While potatoes are baking, puree pears and ¼ cup pear juice in processor. Remove potatoes from oven; peel and place in electric mixer. Reduce oven temperature to 350°.

Add butter to potatoes and mash until smooth. Mix in pear puree, sugar, cinnamon, and nutmeg. Season with salt and pepper. Butter a 13x9x2 inch glass baking dish and add potato mixture. (May be prepared a day ahead, covered, and chilled.) Bake potatoes at 350°, uncovered, until just heated through, about 20 minutes. Makes 8 servings.

MOM'S SWEET POTATO CASSEROLE

Veronica Brooks

3 large peeled sweet potatoes
3 medium apples, peeled and sliced thin
2 Tbsp. margarine
Dried apricots
Mini marshmallows
Brown sugar

Boil the sweet potatoes till tender. In a frying pan, melt the margarine, then add the apples. Saute till the apples are soft. Spray the bottom of a round glass pie dish with cooking spray. Slice the potatoes.

Arrange the potatoes and apples in the dish together. Throw a few dried apricots on the top. Spoon brown sugar over the top generously and top with mini marshmallows. Bake at 300° for about 15 to 20 minutes till sugar and marshmallows are melted.

SWEET POTATO CASSEROLE

Donna Koppy

3 c. cooked mashed sweet potatoes
1 c. sugar
½ c. melted butter
2 eggs, well beaten
1 tsp. vanilla extract
⅓ c. milk

Topping:

½ c. brown sugar
¼ c. flour
2½ Tbsp. melted butter
½ c. chopped nuts

Combine and mix all ingredients well. Spoon into a 2 quart casserole. Combine topping ingredients and pour over sweet potato mixture. Bake at 350° for 25 minutes.

SWEET POTATO CASSEROLE

Earline Niles

6 to 8 sweet potatoes
½ c. brown sugar
1 small can crushed pineapple
⅓ c. orange juice (approx.)
1 c. miniature marshmallows
¼ c. broken pecans

Mash drained sweet potatoes in casserole dish. Mix in brown sugar and orange juice to taste. Stir in crushed pineapple. Bake at 350° for about 1 hour. Cover top with marshmallows and pecans. Return to oven and brown.

ROASTED VEGETABLES

Judy Miguel

2 medium russet potatoes, peeled and cut into 1 inch pieces
2 medium carrots, pared and cut into ½ inch slices
1 Tbsp. olive oil
¼ tsp. salt
1 large zucchini, cut into 1 inch pieces
1 large red bell pepper, cut into 1 inch pieces
2 cloves garlic, minced
2 c. 4-cheese country casserole blend (Sargentos), shredded
1 tsp. basil
1 tsp. oregano
¼ tsp. black pepper

Place potatoes and carrots in greased 13x9 inch baking dish. Drizzle with olive oil; sprinkle with basil, oregano, salt, and pepper. Toss lightly to coat. Bake at 425° for 20 minutes until veggies are tender. Sprinkle with cheese; return to oven for about 2 more minutes or just until cheese melts.

ROOT VEGETABLE GRATIN WITH GORGONZOLA

Pat Wippermann

¾ lb. parsnips
¾ lb. carrots
¾ lb. rutabagas
2½ c. whipping cream
1 c. chicken broth
4 cloves garlic, minced
1 tsp. fresh thyme, minced or ¼ tsp. dried, crumbled
¾ c. crumbled Gorgonzola or other Blue cheese (approx. 3 oz., enough to cover top of casserole)

Preheat oven to 425°. Butter a 13x9 inch baking dish. Peel parsnips and carrots and cut into ¼ inch slices. Peel rutabagas; cut in halves, then cut into ¼ inch slice rounds. Bring cream, stock, garlic, and thyme to boil in large saucepan. Add rutabagas; cover and simmer for 10 minutes. Add carrots and parsnips to rutabagas and simmer for 5 more minutes. Season generously with salt and pepper.

Transfer vegetables and cream mixture to prepared dish. Bake, uncovered, until vegetables are tender and liquid thickens (about 35 minutes). Sprinkle cheese over and bake 10 more minutes. Cool for 15 minutes before serving.

VEGETABLE-CORN BREAD CASSEROLE

Mary Ann Siebert

1 (10 oz.) frozen broccoli*
1 (10 oz.) frozen cauliflower*
1 pkg. corn bread Stove Top dressing mix
1 small jar Cheez Whiz

Cook frozen vegetables in microwave as directed. Prepare Stove Top dressing according to package directions. Place vegetables in baking dish and spoon dressing over the top. Pour Cheez Whiz over the dressing. Bake at 350° for 30 to 40 minutes.

* I use fresh vegetables and precook slightly in the steamer.

VEGGIE CASSEROLE

Earline Niles

1 (16 oz.) pkg. California mix (broccoli, cauliflower, and carrots)
1 can cream of mushroom soup (or can use cream of celery)
1 c. shredded Swiss cheese
1 small can Durkee onions
⅓ c. sour cream
¼ tsp. pepper

Steam vegetables, then combine vegetables, soup, sour cream, pepper, ½ cup Swiss cheese, and ½ can of Durkee onions. Bake in 13x9 inch pan at 350° for 30 minutes. Uncover; sprinkle remaining ½ cup Swiss cheese and ½ can onions on top and bake 5 minutes more.

FRESH VEGGIE DELIGHT

Kate Brouk

(For vegetable lovers only)

Use *fresh* veggies only - string beans, onions, zucchini, peppers, tomatoes, potatoes, carrots, mushrooms. Add your favorite - delete what you don't like.

Slice and combine all washed vegetables in large casserole. Salt, pepper, and season to your taste. A bit of ginger works well. Dilute 1 can cream of chicken or mushroom soup with ½ can milk. Warm slightly. Pour over vegetables. Bake, covered, in 350° oven for 30 minutes or to desired tenderness. Remove lid - sprinkle with fine bread crumbs and Parmesan cheese. Bake, uncovered, 10 minutes more.

MIXED VEGETABLE CASSEROLE

Kathy Deposki

2 cans (16 oz.) mixed vegetables
1¾ sticks margarine
1 (8 oz.) jar Cheez Whiz
⅓ box or 1 roll Ritz crackers

Drain vegetables and pour into buttered casserole dish. Melt 1 stick margarine with Cheez Whiz and pour over vegetables. Melt rest of margarine and add crumbled crackers. Spread mixture over vegetables to make crust. Bake at 350° for 25 to 30 minutes.

WINTER MIX MEDLEY

Kathryn Niemeyer

(Dierbergs Produce Pros)

¼ c. butter or margarine
2 c. cauliflower florets
2 c. broccoli florets
¼ c. chopped green onion
3 Tbsp. water
¼ c. sliced cherry tomatoes, cut into quarters
¼ tsp. salt
¼ tsp. thyme
2 Tbsp. grated Parmesan cheese

In large skillet, melt butter over medium heat. Add cauliflower and broccoli; cook 2 minutes. Add green onion; cook 3 to 5 minutes or until vegetables are crisp-tender, stirring frequently. Add water; cover and steam 1 to 2 minutes. Stir in tomatoes and seasoning; cook until heated through. Sprinkle with Parmesan cheese. Serve immediately. Serves 6 to 8.

ZUCCHINI CASSEROLE

Gen Leifield

4 c. zucchini, sliced (boiling water to cover)
2 eggs
1 c. mayonnaise
1 c. Parmesan cheese, grated
1 c. chopped onion
¼ c. green pepper, chopped
Salt and pepper to taste
2 Tbsp. bread crumbs
2 Tbsp. butter or oleo

Cook zucchini till tender; drain. In large bowl, beat eggs. Stir in cheese, mayo, onion, green pepper, and seasonings. Add zucchini. Turn into greased baking dish. Dot with butter and sprinkle with bread crumbs. Bake at 350° for 30 minutes.

BAKED STUFFED ZUCCHINI

8 medium zucchini, cooked 5 to 10 minutes in salted boiling water
2 medium onions, chopped
1 clove garlic, chopped
12 sprigs parsley, chopped (optional)
1 (10 oz.) pkg. frozen chopped spinach, defrosted
⅛ tsp. pepper
⅛ tsp. paprika
3 eggs, beaten
⅔ c. dry bread crumbs
Parmesan cheese

Cut parboiled zucchini in halves lengthwise. Scoop out, leaving ¼ inch shell. Saute chopped onion, garlic, and parsley in 3 tablespoons butter or olive oil until tender. Add zucchini pulp after excess moisture is pressed out and chopped. Press out moisture from spinach and add to onion mixture. Add seasonings, eggs, crumbs, and Parmesan cheese.

Place shells on a jellyroll pan; sprinkle with salt and fill with mixture. Top with bread crumbs, Parmesan cheese, and paprika. Cover with foil and bake 45 minutes at 350°. Uncover and bake 10 minutes longer. This can be frozen and baked later.

STUFFED ZUCCHINI

Betty Amelotti

4 zucchini (about 2 lb.)
2 Tbsp. butter
2 scallions, chopped
½ lb. fresh mushrooms, chopped
½ c. chopped walnuts
1 c. seasoned bread crumbs
4 eggs
Salt and pepper to taste
½ c. grated Cheddar cheese

Wash squash and cut in halves lengthwise. Scoop out; reserve pulp, leaving shells ¼ inch thick. Parboil shells 5 minutes. Chop pulp; saute in butter. Add scallions and mushrooms. Cook 3 to 4 minutes. Add nuts. Remove from heat; add crumbs and eggs, beaten with seasonings. Combine and pile into zucchini shells. Top with grated Cheddar cheese. Bake in buttered baking dish in ½ inch water, uncovered, at 350° for about 25 minutes. Serves 4.

MARINATED ZUCCHINI

Regina Breihan

1 (28 oz.) can tomatoes
1 medium zucchini, sliced thin
1 green pepper, cut in strips
4 to 6 green onions or 1 medium onion, sliced
2 Tbsp. parsley, chopped
¼ c. vinegar
1 tsp. salt
1 tsp. oregano
1 tsp. basil
½ tsp. garlic powder
¼ tsp. pepper
2 Tbsp. olive oil (optional)

Mix all together. Let stand overnight.

ZUCCHINI ROUNDS

Jackie LaVigne

2 medium zucchini (about 1 lb.)
½ c. freshly grated Parmesan cheese
½ c. mayonnaise
½ tsp. dried basil leaves

Preheat the broiler. Slice zucchini into approximately 40 (¼ inch) slices. In small bowl, mix mayo, Parmesan cheese, and basil. Spread onto zucchini slices. Place on baking sheet. Broil until tops are golden brown, about 1 minute.

ZUCCHINI AND TOMATOES

Julie Morgan

6 small zucchini
2 tomatoes, peeled and sliced thin
¼ c. finely chopped onion
2 Tbsp. chopped parsley
1 Tbsp. olive oil
1 Tbsp. grated Parmesan cheese
Salt and pepper

Parboil zucchini until tender crisp. Cut in ¼ inch slices. Place in a shallow casserole in alternate layers with the tomatoes and onion. Sprinkle with parsley and olive oil. Season with salt and pepper. Sprinkle with cheese. Bake at 325° for 10 to 15 minutes or until vegetables are sizzling hot and cheese is brown. Makes 6 servings.

BAKED RICE

Lesley Nebuloni

3 Tbsp. margarine or butter
1 medium onion, chopped
2 cloves garlic, chopped
8 oz. sliced fresh mushrooms
2 c. long grain rice
4 c. water
2 tsp. chicken bouillon

Preheat oven to 350°F. Saute onion and garlic in 10 inch skillet with margarine until soft. Add mushrooms and saute. Stir in rice and cook for 2 minutes over medium-high heat. Add water and chicken bouillon. Cook until boiling. Turn mixture into 2 quart baking dish. Bake, covered, for 30 minutes.

EASY RICE

Peggy Bouras

1 c. Uncle Ben's converted rice
1 can onion soup
1 can beef broth
1 can mushrooms, drain off juice
1 stick butter or margarine

Mix together; pour into 2 quart casserole. Bake at 350° for 45 minutes.

GARDEN PILAF

Donna Smegner

- ½ c. butter
- ½ c. slivered almonds
- 3 c. cooked unsalted brown rice
- ¼ c. dry minced onion
- ¼ tsp. pepper
- 1 tsp. salt
- 1 tsp. crushed dry rosemary
- 2 medium chopped tomatoes, sprinkled with seasoned salt
- ¾ c. cooked peas

Cook brown rice and set aside. Saute butter and almonds in large skillet. Remove from heat when done. Add rice, minced onion, pepper, salt, and rosemary and mix. Add tomatoes and peas and mix. Store in refrigerator. Serve at room temperature.

MUSHROOM RICE BAKE

Marge Leuthen

- 4 Tbsp. butter or margarine
- ¾ c. uncooked rice
- 1 (4 oz.) can mushrooms (whole), sliced or stems and pieces
- 2 Tbsp. chopped onion
- 1 can chicken gumbo soup
- 1 can chicken rice soup
- 1 Tbsp. Worcestershire sauce (optional)

In a 2 quart casserole, melt the butter and stir with rice. In a pan, combine the mushrooms (including liquid), onions, and soups. Heat and pour over rice in casserole; stir. Cover and bake at 350° for 45 minutes to 1 hour.

RICE OLE

Pat Neudecker

- ½ c. uncooked rice
- 1 lb. ground sirloin
- 1 Tbsp. margarine
- 2¼ c. water
- 1 beef bouillon cube
- ¼ c. tomato paste
- 1 tsp. salt
- ⅛ tsp. pepper
- 1 tsp. chili powder
- ½ lb. Cheddar cheese, cubed

Brown meat in margarine. Stir in rice, water, bouillon cube, and tomato paste. Add seasonings. Heat to boiling; stir well. Cover. Lower heat and simmer for 25 minutes. Add cheese cubes on top; toss lightly.

WIPPERMANN'S RICE

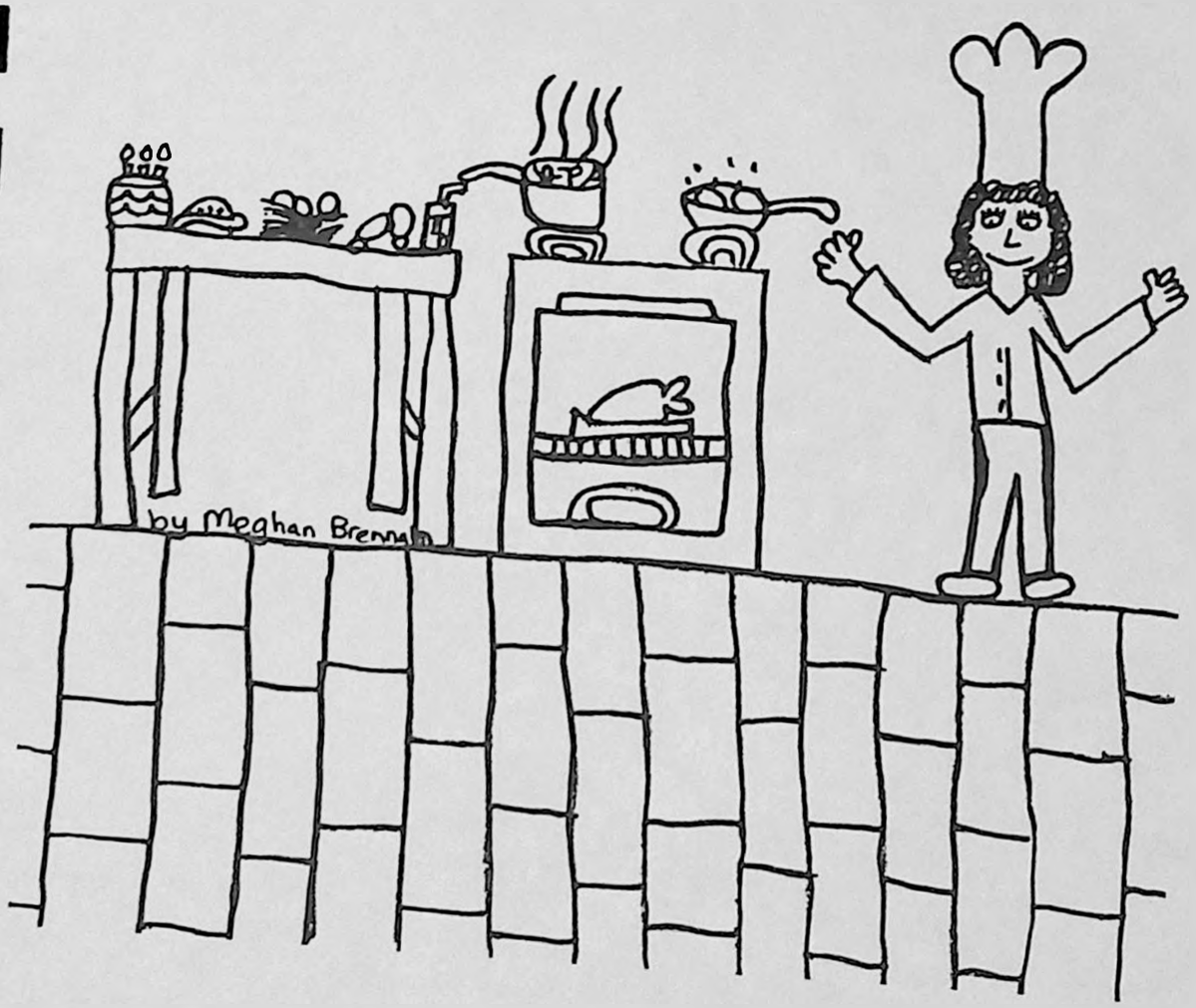
Pat Wippermann

½ c. butter
1 large onion, minced
¾ c. shredded Cheddar
1¾ c. uncooked rice
¼ lb. sauteed mushrooms
20 oz. beef bouillon
1 c. toasted sliced almonds

Preheat oven to 325°. Melt butter and saute onions in medium/large saucepan. Mix cheese, rice, mushrooms, and bouillon into onions. Add almonds and mix. Cover casserole. Bake at 325° for 1 hour. Remove the cover and bake 15 minutes longer.

Delicious with fish, chicken, or beef.

Main Dishes



MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing rib roast			
(10 inch) ribs	4	1¾	140° (rare)
(If using shorter cut (8-inch)		2	160° (medium)
ribs, allow 30 min. longer)		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump	5	2¼	140° (rare)
(Roast only if high quality.		3	160° (medium)
Otherwise, braise.)		3¼	170° (well done)
Sirloin tip	3	1½	140° (rare)
(Roast only if high quality.		2	160° (medium)
Otherwise, braise.)		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lb.	325°	2½ to 3 hr.
	8 to 12 lb.	325°	3 to 3½ hr.
	12 to 16 lb.	325°	3½ to 4 hr.
	16 to 20 lb.	325°	4 to 4½ hr.
	20 to 24 lb.	300°	5 to 6 hr.
CHICKEN	2 to 2½ lb.	400°	1 to 1½ hr.
(Unstuffed)	2½ to 4 lb.	400°	1½ to 2½ hr.
	4 to 8 lb.	325°	3 to 5 hr.
DUCK (Unstuffed)	3 to 5 lb.	325°	2½ to 3 hr.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

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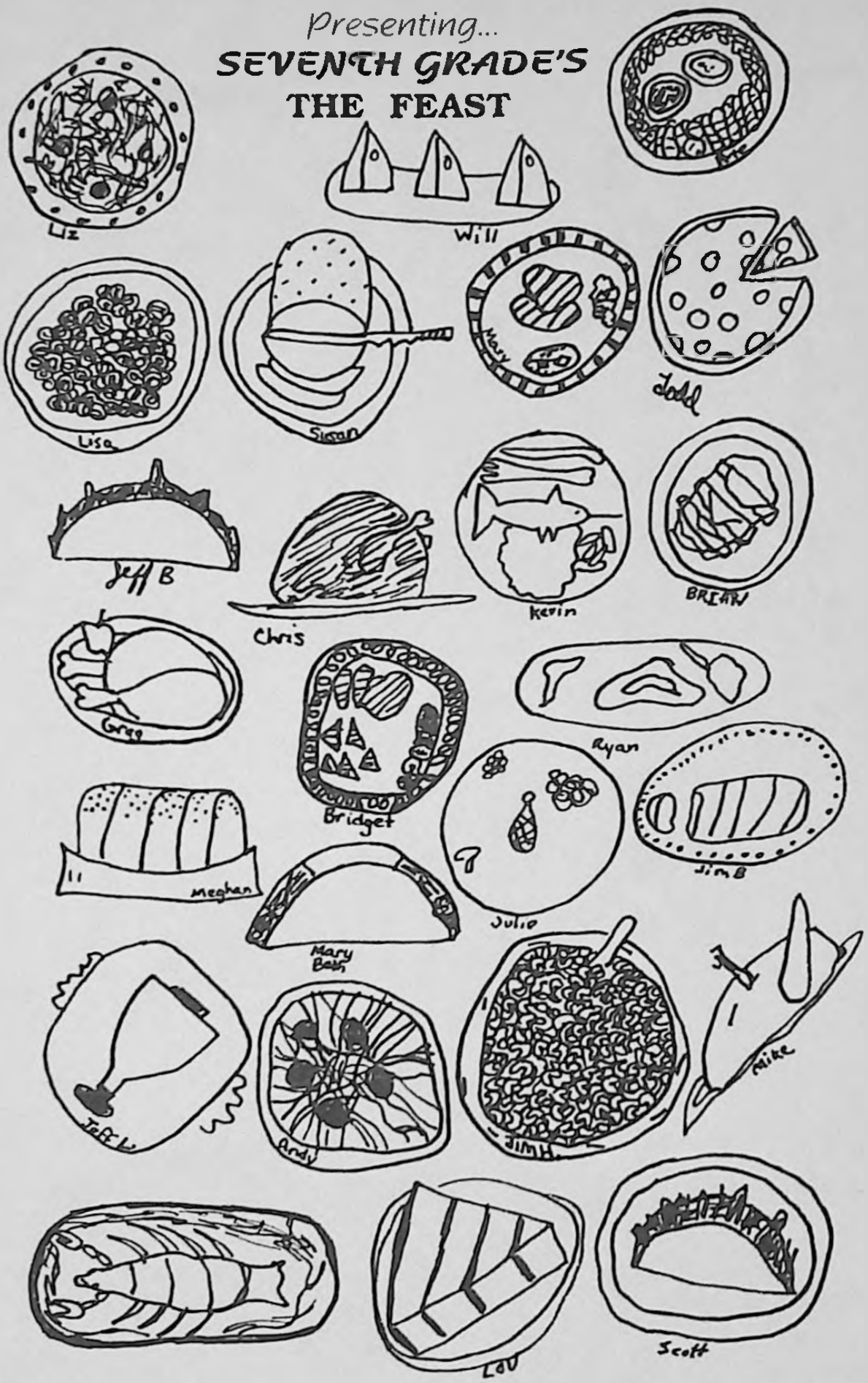
This is the Main Event,
Presenting...

SEVENTH GRADE'S
THE FEAST



MAIN DISHES

BARBECUED BEEF BRISKET

Ann Kruse

1 (4 to 5 lb.) beef brisket
3 oz. liquid smoke
1 Tbsp. Worcestershire sauce
¼ tsp. onion salt
¼ tsp. garlic salt

Sauce:

4 Tbsp. brown sugar
4 Tbsp. vinegar
4 tsp. prepared mustard
1 tsp. salt
1 c. catsup
3 dashes of Tabasco

Place, lean side down, in baking dish. Add next 4 ingredients and cover with foil. Bake 5 hours at 250°. Cool; remove fat. Save broth and when cool, cut meat (on angle).

Combine all ingredients for sauce. One hour before serving, pour sauce and broth over meat. Bake, uncovered, at 350° for 1 hour, basting meat during this time.

BEEF BRISKET

Cathy Hencken

1 (5 lb.) beef brisket
2 cans beef gravy (Franco-American)
½ c. Italian dressing
1 can mushrooms
1 pkg. onion soup mix

Line large baking dish or roasting pan with foil, with foil extending to be able to cover brisket. Place brisket inside foil. Pour on remaining ingredients. Completely cover brisket with foil - seal foil so that it is airtight.

Bake 1 hour per pound at 300°. Let cool. Remove brisket and slice. Place gravy and sliced brisket into serving dish. Warm for serving.

COMPANY BRISKET

Mary Thoele

1 (8 or 9 lb.) brisket
Garlic salt
Celery salt
Plain salt
8 oz. liquid smoke
8 oz. Worcestershire sauce
BBQ sauce

Cover meat with garlic salt, celery salt, and plain salt and let set overnight. Pour liquid smoke and Worcestershire sauce over meat and bake 6 hours or more over low heat (300°F.), covered with foil. Pour over BBQ sauce for the last hour and add water, if needed, to keep moist. Slice thin with electric knife.

ZESTY BEEF BRISKET

Mary Ann Prives

1 beef brisket (any size)
1 large can mushrooms
1 pkg. onion soup mix
1 can Franco-American beef gravy
½ c. Italian dressing
½ tsp. garlic salt

Trim fat from brisket. Lay meat on heavy-duty foil. Sprinkle on garlic salt. Place foil and meat in shallow baking pan and turn up foil sides. Pour on can of gravy, can of mushrooms, and Italian dressing, and sprinkle package of dry onion soup mix over all. Wrap loosely but closed.

Bake at 300° for 1 hour per pound, then take out, open foil and cool. Pour off gravy and refrigerate. When gravy has cooled, skim off fat. Slice meat thin; pour gravy over it. Rewrap and refrigerate until ready to reheat. *Great for company.*

Can be made the day before. It freezes very well.

CORNED BEEF

Rita Mitchell

1 corned beef brisket
1 bay leaf
6 to 8 peppercorns
1 onion, quartered
1 clove
3 pinches of thyme
¼ tsp. garlic powder

Place all ingredients in roaster. Add water to 2 inch depth. Cover tightly and bake at 275° for 1 hour, then increase oven temperature to 300° and continue to cook 2 more hours. Add carrots and onions last 30 minutes cooking time.

Serve with "Irish Cabbage" on St. Patrick's Day.

BARBECUED CHUCK ROAST

Betty Amelotti

1 (3 lb.) chuck roast (1½ to 2 inches thick)
⅓ c. wine vinegar
¼ c. catsup
2 Tbsp. cooking oil
2 Tbsp. soy sauce
1 Tbsp. Worcestershire sauce
1 tsp. prepared mustard
1 tsp. salt
¼ tsp. pepper
¼ tsp. garlic powder

Place roast in a shallow baking dish. Thoroughly combine vinegar, catsup, cooking oil, soy sauce, Worcestershire sauce, mustard, salt, pepper, and garlic powder. Pour mixture over roast and marinate for 2 to 3 hours, turning once or twice. Place roast on grill and grill for 35 to 45 minutes for a medium rare roast or till desired doneness is reached. Turn roast and baste with marinade every 10 to 15 minutes. Makes 6 to 8 servings.

Note: The marinade is a great recipe for steaks also!

LAUREN'S POT ROAST

Cheryl Hoffmeyer

1 chuck roast
Carrots
Potatoes, cut into bite-size pieces
Onions, celery, and mushrooms (optional)
Dry onion soup mix
Red cooking wine
Pepper and garlic seasoning

Place meat and vegetables in pan. Cover with soup mix and pour wine over meat (about ½ cup). Season according to taste. Cook at 250° all day.

Meat will be fork tender and ready to eat when you get home from work.

POLENTA

Aimee Monda

1 c. yellow corn meal
4 c. warm water
1 tsp. salt

Stir together in a large pot with a wooden spoon and cook until thick, then simmer for 30 minutes. Stir every few minutes to avoid its sticking.

Add:

3 Tbsp. butter
½ c. grated Parmesan cheese (more or less to taste)

Mix thoroughly and pour or push with rubber spatula into a buttered baking dish - maybe 2. Cover with topping and serve or store in refrigerator and bake for 30 minutes before serving.

Topping:

1 lb. hamburger
½ lb. bulk sausage (optional)
6 oz. tomato paste
3 cans water
2 tsp. salt
Dash of black pepper
1 tsp. oregano
1 tsp. basil

Brown and drain hamburger and sausage. Add garlic cloves, if desired, but remove before they turn brown. Stir in tomato paste in center of pan, keeping the meat to the sides while stirring the paste to brown slightly. Add water and spices. Check seasoning to taste. If more sauce is needed to cover meat, add a can of tomato sauce. Add a dash of garlic powder if desired.

BACON AND BEEF BRISKET

Ruth Swengros

Cut in half lengthwise a loaf of French bread, fully baked or brown and serve. Spread over cut surface a mixture of 1 pound ground beef, 1 egg, ¼ cup chili sauce or catsup, 2 teaspoons Worcestershire sauce, 1 teaspoon salt, and ¼ teaspoon pepper.

Separate 4 thin onion slices and press over top of meat mixture. Top with slices of bacon, cut in halves. Put on rack in shallow baking pan. Bake in 350° oven for about 35 to 45 minutes or until bacon is crisp and beef is done to your liking. Cut in serving pieces. This amount of beef mixture is enough for both halves.

WHITE CASTLE HAMBURGERS

Cheryl Hoffmeyer

Hamburger buns
1½ lb. ground beef
1 pkg. onion soup
1 can cream of mushroom soup
¼ lb. Velveeta cheese

Brown beef; drain. Add soups; add cheese. Mix until melted. Put on buns. Wrap in foil and freeze if you wish, then thaw and pop in oven for a few minutes. Makes 12 hamburgers.

CHEESEBURGER TURNOVERS

Lillian Colombo

1 can refrigerated biscuits
½ lb. hamburger
1 Tbsp. chopped onion
¼ tsp. salt
1 c. mushroom soup
⅛ tsp. pepper
5 slices Kraft American cheese, cut slices in halves
1 pkg. dried onion soup

Brown hamburger and drain. Add onion, soup, salt, and pepper. For each turnover, place 2 biscuits, slightly overlapping, on a well floured surface. Roll until biscuit forms oval, about 5 inches. Place about 3 tablespoons of meat mixture on biscuit; top with ½ slice cheese and seal with fork. Prick top. Bake at 425° for 8 to 10 minutes until golden brown. Serve hot. Eat like a sandwich. Makes 5 sandwiches.

GRANDMA'S SLOPPY JOES

Sr. Adele Human

1 lb. ground beef
½ c. water
¾ c. catsup
2 tsp. Worcestershire sauce
1 Tbsp. vinegar
½ tsp. prepared mustard
1 Tbsp. brown sugar
¾ tsp. salt
⅛ tsp. allspice
¼ c. chopped celery
1 medium onion, chopped

Brown meat and onion. Pour off any fat. Mix remaining ingredients and pour over meat. Cover and simmer until celery is tender, stirring occasionally. *Recipe doubles well.*

THREE SOUP CASSEROLE

Laura Langhorst

1 to 2 lb. ground beef, browned and crumbled (depends on how much beef you want)
1 red pepper
1 small onion
1 can cream of celery soup
1 can water
Salt and pepper to taste
1 yellow pepper
1 can tomato soup
1 can Cheddar cheese soup
1 pkg. Kluski noodles, cooked and drained

Brown and drain the ground beef. Chop up the peppers and onion. Mix together the beef, chopped veggies, the soups, and 1 can of water. Mix well and microwave at MEDIUM level in a large casserole bowl for 10 minutes. Stir and add the cooked/drained Kluski noodles. Microwave again for another 5 to 10 minutes on HIGH.

EASY BEEF AND NOODLE CASSEROLE

Dorothy Quigley

½ lb. ground beef
1 can tomato soup
½ c. water
1 c. cooked noodles
½ can green beans, drained
½ c. grated Cheddar cheese

Brown ground beef and onion; add soup, water, and green beans. Add cooked noodles. Pour into a 1 quart casserole. Top with grated cheese. Bake at 375° for 35 minutes.

This recipe can be doubled. Use 2 cups raw noodles when doubling.

TAMALE PIE

Donna Kehres

3 bacon slices
1 onion, chopped
¼ c. green pepper
2 tsp. salt
¼ tsp. pepper
1 tsp. chili powder
½ c. grated Cheddar cheese
1 (12 oz.) can corn, drained
1 (10½ oz.) can tomato soup
1 (16 oz.) can whole tomatoes
1 pkg. corn bread mix
1½ lb. ground chuck

Fry bacon. Saute onion and green pepper, then drain. Mix together crumbled bacon, browned ground beef, and all the ingredients except the corn bread and cheese. Simmer mixture for 15 minutes, then put in a 12x8 inch greased pan. Mix corn bread mix and spread over the mixture. Spread cheese over the top. Bake at 375° for 30 to 40 minutes.

SUPPER ON A BREAD SLICE

Kathy Deposki

1 lb. ground beef
½ c. undiluted Carnation evaporated milk
⅓ c. cracker meal
1 egg
⅓ c. chopped onion
¾ Tbsp. prepared mustard
1 tsp. salt
½ tsp. Accent
⅛ tsp. pepper
1 c. grated process American cheese
1 loaf French bread, cut in half lengthwise

Combine ingredients. Spread meat mixture evenly over top of surface of bread, then wrap foil around crust side of each half, leaving top uncovered. Place on cookie sheet. Bake at 350° for 30 minutes. Garnish with cheese strips and bake 5 minutes longer.

MEATBALLS

Muriel Hartmann

2 lb. ground round
4 slices bread, soaked in milk
2 tsp. Worcestershire sauce
1 tsp. dry mustard
1 dash of Tabasco
1 Tbsp. finely chopped onion

Mix preceding ingredients. Shape mixture into balls. Roll balls in Bisquick; brown in oil. Pour 1 can beef consomme over balls and bake ½ hour at 350°.

MIGHTY MEAT LOAF

Linda Wuennenberg

2¼ lb. mixed ground meat*
½ medium onion, chopped
2 eggs
½ c. dried bread crumbs
1 (10 oz.) pkg. frozen spinach, thawed and drained
2 tsp. Greek seasoning
¼ tsp. black pepper
2 cloves garlic, minced
8 oz. Feta cheese, crumbled

Combine meat, Greek seasoning, pepper, garlic, onion, bread crumbs, and eggs; mix well. Pat meat mixture into an 8x14 inch rectangle on a piece of aluminum foil. Spread spinach and Feta cheese over meat; pat to spread evenly. Roll up, jelly roll fashion, using foil to aid in process. Place roll, seam side down, in a greased baking pan. Bake in a preheated oven (350°) for 1 hour. Yield: 8 to 10 servings.

* I use a combination of ground pork, ground veal, and ground turkey and bake it on a rack in a baking pan.

MEAT LOAF

Kathryn Niemeyer

(Good enough for company)

1½ lb. ground beef
1 egg
1 slice white bread, torn in small pieces
1 Tbsp. dried minced onion
Dash of garlic powder
½ c. tomato sauce (taken from 15 oz. can)

Sauce:

3 Tbsp. brown sugar
1½ Tbsp. prepared mustard
1½ Tbsp. Worcestershire sauce
3 Tbsp. cider vinegar
1½ c. tomato sauce (remainder of can)

Preheat oven to 350°. Mix all meat loaf ingredients well and form into a loaf. Place in shallow baking pan. Combine all ingredients for sauce and pour over loaf. Bake, uncovered, for 1½ hours.

Reserve drippings to make gravy. Combine drippings with 1 cup water in saucepan. Thicken with flour/water. Serve with mashed potatoes and fresh steamed vegetable. *One of my family's favorite dishes.*

GRANDMA SADIE GILLILAND'S JEFF CITY MEATLOAF

Donna Koppy

1 lb. lean ground beef
1 beaten egg
1 (8 oz.) can tomato sauce (reserve half)
1 tsp. Worcestershire sauce
¼ c. bread crumbs
1 medium size onion, minced
¼ c. minced carrots
¼ c. minced celery
¼ c. minced green pepper
Salt and pepper to taste

Topping:

4 oz. tomato sauce
1½ tsp. prepared or dry mustard
1½ tsp. brown sugar
1 tsp. ketchup

Mix ½ can of tomato sauce with well beaten egg, Worcestershire sauce, salt, and pepper. Add ¼ cup bread crumbs to mixture and mix thoroughly. This mixture should be fairly thick but soft. Add 1 pound hamburger and minced vegetables. Mix well. Shape meat mixture into a loaf and place in loaf pan.

Use remaining tomato sauce to mix with brown sugar, dry or prepared mustard, and ketchup. Spread topping over top of meatloaf. Bake at 350° for 45 minutes to 1 hour.

Slice and serve with baked potato and green beans.

My paternal grandmother ran a lunch stand in the Capitol in Jefferson City during the Depression. This is her recipe which I am told was a favorite and helped my grandma raise 3 children!

NO PEEK BEEF CASSEROLE

Mary Thoele
Rose Schwartz

2 lb. stew meat
1 env. dry onion soup mix
½ c. red wine
1 can cream of mushroom soup
1 (4 oz.) can mushroom pieces
½ c. water

Combine all ingredients in crock pot. Stir well. Cover and cook on LOW 8 to 12 hours or on HIGH 5 to 6 hours. Serve over noodles or rice. Serves 4.

Variation: May add ¼ cup quick cooking tapioca.

GONE ALL AFTERNOON BEEF STEW

Maureen Hamtil

2 lb. stew beef, cubed
3 medium carrots, sliced
2 onions, chopped
3 potatoes, peeled and quartered
1 (10 oz.) pkg. frozen vegetable such as green beans
1 can tomato soup
½ soup can water
Dash of pepper
1 bay leaf
¼ c. dry red wine (optional)
1 beef bouillon cube or granules

Put all ingredients into a 3 quart casserole with a tight lid. Mix together. (No need to brown meat.) Bake in a 275° oven for 4 hours or in a 250° oven for 5 hours.

5 HOUR STEW

Jeannette Schorr

1½ lb. stew meat (do not brown)
3 carrots, cut
4 ribs celery, cut in 1 inch pieces
2 large potatoes, cubed
1 small can green beans
1 small can peas
1 can mushrooms
1 can V-8
Salt and pepper

Add water to cover ingredients. Cook in oven in large pot; cover tightly. Cook at 275° for 5 hours. Do not uncover - don't peek.

BEEF STIFADO

Jan Hernon

This is an updated slow-cooker version of a classic Greek stew. Cinnamon, cumin, and lemon give it a complex, immensely appealing flavor. Serve with

rice or noodles and steamed or braised spinach or other greens, tossed with olive oil, lemon juice, and garlic.

1¾ to 2 lb. boneless beef top round steak, cut into 1 inch cubes or sliced in thin strips across the grain
2 Tbsp. all-purpose flour
2 large onions, halved, each half cut in 8 thin wedges
1 (6 oz.) can tomato paste
½ c. dry red wine
½ tsp. ground cumin
½ tsp. ground cinnamon
3 Tbsp. lemon juice
2 Tbsp. water
½ tsp. sugar
⅓ c. chopped walnuts
½ c. crumbled Feta cheese

In a 3½ quart electric slow cooker, toss the beef with the flour until evenly coated. Mix in the onions. In a small bowl, stir together the tomato paste, red wine, cumin, cinnamon, lemon juice, and water until well blended. Stir into the beef mixture in the slow cooker.

Cover and cook on the LOW setting 6 to 7 hours or until the meat is tender but not falling apart. Stir in the sugar. Serve, topped with the walnuts and Feta cheese. Makes 6 servings.

ITALIAN STEAK AND PASTA

Anne Brennan

1 lb. beef round steak
½ c. Italian dressing
1 clove garlic, crushed
½ tsp. black pepper
2 tsp. olive oil
2 medium zucchini, quartered and cut into ¼ inch slices
1½ c. sliced mushrooms
1 can diced Italian seasoned tomatoes
¼ tsp. crushed red pepper
1 (12 oz.) box bow tie pasta
Grated Parmesan cheese
Chopped fresh basil

Place steak, dressing, and garlic in plastic bag. Close bag securely. Marinate in refrigerator 6 to 8 hours or overnight. Remove steak from marinade; discard marinade. Press black pepper evenly into both sides of steak. Cook steak over medium heat for 11 to 12 minutes for medium-rare doneness, turning once. Remove steak and keep warm.

Heat oil until hot. Add zucchini and mushrooms; stir-fry 2 to 3 minutes or until tender. Add tomatoes and red pepper. Cook 5 minutes. Add cooked pasta; heat through. Carve steak into thin slices. Serve with vegetable mixture. Sprinkle with cheese and basil. Makes 4 servings.

ORIENTAL BEEF SHORT RIBS

Rosemary Howard

¼ c. flour
½ tsp. ginger
1 tsp. salt
2 to 2½ lb. boneless short ribs or boneless beef stew meat
2 Tbsp. canola oil or shortening
1½ c. sliced onion
1½ c. sliced celery
1 clove garlic, minced
1 (10 oz.) bottle ginger ale
½ c. catsup
1 Tbsp. soy sauce

Combine and mix flour, ginger, and salt. Coat meat with mixture and save. Melt shortening and brown meat in large skillet or Dutch oven. Add ½ cup onion, ½ cup celery, and garlic (minced garlic can be added with ginger ale). Cook until onion is soft. Sprinkle remaining flour mixture over meat. Add ginger ale, catsup, and soy sauce and cover. Simmer 2 hours or until meat is tender. Add remaining onion and celery 30 minutes before end of cooking time. Continue cooking. When tender, remove meat; spoon off excess fat and simmer sauce to thicken if desired. Serve with rice. Makes about 4 to 6 servings.

UNSTUFFED CABBAGE

Louise Hauf

1 (about 3 lb.) cabbage
1 (28 oz.) can tomatoes
1½ lb. ground chuck
1 egg
½ c. uncooked rice
¼ tsp. salt
¼ c. cider vinegar
¼ c. lemon juice
⅓ c. brown sugar
½ c. golden raisins
1 apple, sliced thin
8 oz. tomato sauce

Combine chuck, egg, rice, and salt. Shape in 1 inch balls. Cook in oven or brown in skillet so excess fat can be drained off before adding to casserole. Coarsely shred cabbage and place in electric skillet, spooning tomatoes and liquid over. Cover and simmer at low about 20 minutes to wilt.

Combine tomato sauce, vinegar, lemon juice, and brown sugar in bowl, mixing well. Pour over cabbage in skillet. Add meatballs in layer on top. Cover and simmer ½ hour until cabbage is tender and rice in meatballs is done. Add raisins and apple during last 10 minutes.

TACO PIE

Margie Siebenaler

1 lb. ground beef
½ c. chopped onion
1 (¼ oz.) taco seasoning
1¼ c. milk
¾ c. Bisquick
3 eggs
2 tomatoes, sliced
1 c. cheese

Heat oven to 400°. Grease 10 x 1½ inch pie plate. Cook and stir beef and onion until brown. Stir in seasoning mix. Spread in plate. Beat milk, baking mix, and eggs until smooth (15 seconds in blender on high or 1 minute by hand). Pour into plate and bake 25 minutes. Top with tomatoes and cheese. Bake until knife inserted in center is clean (8 to 10 minutes). Cool 5 minutes.

Serve with sour cream, chopped tomatoes, shredded lettuce, cheese, salsa, and taco chips.

TACO LASAGNA

Peggy Krupp

1½ lb. ground beef
1 c. onion
½ tsp. cumin
2 garlic cloves, crushed
4 tsp. chili powder
½ tsp. salt
½ tsp. pepper
1 c. water
2 c. taco sauce
12 corn tortillas
1 c. sour cream
4 c. Monterey Jack cheese, shredded

In large skillet, brown onion, beef, and cumin. Stir in garlic, chili powder, salt, pepper, and water. Simmer, uncovered, 10 minutes. Set aside. Pour ½ cup taco sauce in bottom of greased 9x13 inch pan. Place 6 tortillas on top of sauce, overlapping slightly.

Layer remaining ingredients in following order: ½ cup taco sauce, cooled meat mixture, 2 cups cheese, ½ cup taco sauce, 6 tortillas (overlapping slightly), and ½ cup taco sauce. Cover and bake in 375° oven for 40 minutes. Remove from oven and sprinkle with remaining cheese.

MEXICAN CORN BREAD

Cheryl Hoffmeyer

2 pkg. Jiffy corn bread
1 lb. ground beef
1 large onion, chopped
1 pkg. shredded Cheddar
1 can cream corn
1 can/jar jalapeno sliced peppers

Prepare corn bread per directions - omit milk. Replace milk with cream corn. Cook ground beef in skillet with onions. In pan, place 1 layer of corn bread mixture on bottom. Top with ground beef; layer peppers and cheese. Cover with remainder of corn bread. Bake 40 to 50 minutes at 350°.

MEXICAN LASAGNA

Lynne Whitney

1 lb. ground beef or turkey
1 chopped onion
8 oz. tomato sauce
1 can refried beans
1 pkg. taco seasoning
8 oz. shredded cheese
1 pkg. flour tortillas
1 chopped green pepper (optional)
Few chopped mushrooms (optional)

Brown and drain meat. Add tomato sauce, refried beans, taco seasoning, onion, green pepper, and mushrooms to meat. Mix well over low heat for 5 minutes. Spray Pam into 13x9 inch pan. Layer tortillas and meat mixture and sprinkle cheese, creating 3 to 4 layers. (Save 2 ounces cheese to sprinkle on top 5 minutes before finished baking.) Bake at 350° for 30 minutes, covered with foil. Remove foil; sprinkle with cheese. Return to oven for 5 minutes.

Serve with taco sauce or sour cream.

MEXICAN LASAGNA

1 lb. ground beef
1 medium onion
1 pkg. taco season mix
1 can Ro-Tel tomatoes, chopped
1 large pkg. Cheddar/ Monterey Jack cheese
1 can refried beans
1 pkg. tortillas

Brown ground beef and onion; drain grease. Mix browned ground beef with remaining ingredients, using about half of the package of cheese. In a round casserole dish, layer tortilla, then a large scoop of the mixture, tortilla, mixture, etc. (A rectangular casserole dish works too.) Sprinkle remaining cheese on top. Bake at 350° for about 45 minutes. Let stand 5 to 10 minutes before serving.

Serve with sour cream, salsa, and guacamole.

CREOLE FISH ORLEANS

Earline Niles

¼ c. margarine
1 c. chopped onion
½ c. sliced celery
1 tsp. minced garlic
1 (16 oz.) can tomatoes (undrained), cut in pieces
1 c. sliced mushrooms
1 bay leaf
1 Tbsp. Worcestershire sauce
½ tsp. salt
⅛ tsp. hot pepper sauce
1 to 1½ lb. fish (fillet, flounder, orange roughy, sole)

In large skillet, melt margarine; saute onion, celery, and garlic for 3 minutes. Stir in tomatoes, bay leaf, Worcestershire sauce, salt, and hot pepper sauce.

Simmer for 15 minutes or until thickened. Add mushrooms. Roll fillets; arrange in sauce. Cover. Cook 10 to 15 minutes longer or until fish is done. Remove to serving platter. Remove bay leaf; spoon sauce around fish.

JAMMIN JAMAICAN SALMON

Mallarry Dierkes

1½ lb. salmon fillets
1 Tbsp. brown sugar
1 tsp. Old Bay seasoning
½ tsp. nutmeg

Rinse salmon and pat dry. In small bowl, combine remaining ingredients. Rub seasonings over flesh side of fish. Place fish, skin side down, on lightly oiled grid over medium hot coals. Cover and grill 8 to 10 minutes (10 minutes per inch of thickness) or until fish is opaque throughout.

SALMON PUFF

½ c. milk
2 Tbsp. margarine, melted
4 slices bread, torn into pieces
3 Tbsp. lemon juice
2 tsp. finely chopped onion
1 tsp. salt
½ tsp. pepper
2 eggs, separated
1 (14¾ oz.) can salmon, drained and flaked
Paprika

Mix milk, margarine, and bread; stir in lemon juice, onion, salt, pepper, egg yolks, and salmon. Beat egg whites until stiff; fold into salmon mixture. Pour into greased 1½ quart casserole. Sprinkle with paprika. Bake, uncovered, in 350° oven 1 hour. Makes 6 servings, 225 calories.

Microwave: Don't grease pan. Bake, uncovered, on HIGH until top is dry and set, 5 to 7 minutes.

SHRIMP AND SAUSAGE RICE

Debbie Vogelgesang

1 lb. Polish sausage
1 (14 oz.) can chopped tomatoes with garlic and onion
1¼ c. chicken broth
1 c. uncooked rice
1 can sweet peas, drained
1 lb. raw shrimp, shelled and deveined

Brown sausage in large skillet; drain. Add tomatoes, broth, and rice; bring to a boil. Cover and simmer 25 minutes. Add peas and shrimp during last 10 minutes. Garnish with sliced green onion. Makes 4 to 6 servings.

Stir and serve with tossed salad, French bread, and spiced apples, ringed.

SHRIMP CREOLE

Donna Catanzaro

- ½ c. chopped onion
- ¼ c. chopped green pepper
- ¼ c. chopped celery
- 2 Tbsp. butter or margarine
- 1 (28 oz.) can tomatoes
- 1 Tbsp. sugar
- ½ tsp. salt
- ⅛ tsp. pepper
- 2 Tbsp. vinegar
- 1 Tbsp. chopped parsley
- 2 Tbsp. quick cooking tapioca
- 2 (4½ oz.) cans shrimp, drained and rinsed (or use 8 oz. shrimp, cleaned and cooked)
- 4 servings hot prepared packaged precooked rice

Saute onion, green pepper, and celery in butter in a large skillet until tender but not browned. Add tomatoes, sugar, salt, pepper, vinegar, and parsley. Bring to a boil; cover and simmer 15 minutes, stirring occasionally. Remove from heat; gradually add tapioca, stirring constantly. Return to heat and simmer gently until thickened, about 2 minutes. Add shrimp and heat thoroughly. Serve over hot rice. Makes about 4 cups Creole mixture or 4 servings.

SHRIMP WITH SPICY CREOLE SAUCE

Mallarry Dierkes

- 1 tsp. paprika
- ¾ tsp. pepper
- ½ tsp. salt
- ½ tsp. garlic powder
- ¼ tsp. dried oregano
- ⅛ tsp. onion powder
- Pinch of cayenne pepper
- Pinch of dried thyme
- 28 uncooked large shrimp, peeled and deveined
- 7 Tbsp. chilled unsalted butter, cut into ½ inch pieces
- 3 Tbsp. Worcestershire sauce
- 3 Tbsp. fresh lemon juice
- 2 tsp. chopped garlic
- Hot French bread

Combine first 8 ingredients in large bowl. Add shrimp and toss to coat. Melt 3 tablespoons of butter in large skillet over medium heat. Add Worcestershire sauce, lemon juice, and garlic. Saute until opaque in center, about 3 minutes. Add remaining 4 tablespoons of butter. Stir until melted. Transfer shrimp into large bowl. Pour sauce over shrimp. Serve with French bread for dipping.

SHRIMP PIZZA

Patty Mueller

1 store bought prepared pizza crust
¼ c. olive oil
1 Tbsp. chopped garlic
10 fresh basil leaves
7 to 10 oz. spiced shrimp
8 slices Farmer's or Mozzarella cheese
1 Tbsp. crushed oregano

Preheat oven according to pizza crust directions. Blend olive oil with chopped garlic. Spread this mixture on top of crust. Place basil leaves on top of olive oil. Spread shrimp about 2 inches from edge of pizza. Cover with cheese and sprinkle with oregano.

BUCANTINI HIGHWAYMAN

Stacy Kilker

2 Tbsp. butter
6 Tbsp. olive oil
1 (26 oz.) can Italian plum tomatoes
1 tsp. red pepper flakes
1 Tbsp. capers
¼ c. Italian olives, chopped
½ tsp. oregano
1 minced garlic clove
Pepper to taste
1 lb. rigatoni
3 Tbsp. grated Parmesan (fresh)
2 Tbsp. chopped parsley

In large saucepan, melt butter. Add olive oil and garlic. Cook till softened. With hands, carefully crush tomatoes. Add to saucepan, reserving juice. Add red pepper flakes, capers, olives, and oregano. Let simmer for 20 minutes until sauce has thickened. Add some of the reserved juice if it gets too thick. Cook pasta. Drain and add sauce. Sprinkle with Parmesan cheese and chopped parsley. *Enjoy!*

EASY SPAGHETTI BAKE

Willamae Klose

1 (10 oz.) pkg. spaghetti, cooked
1 lb. ground meat
1 can Chef Boyardee sauce with meat
1 can Chef Boyardee sauce with mushrooms
1 can mushrooms
8 slices American cheese

Brown meat - drain fat. Add next 4 ingredients. Place in greased 9x12 inch casserole. Arrange cheese on top. Bake at 350° for ½ hour.

JOHNNY ROSETTI

Kathy Chilenski

2 lb. ground chuck
1 chopped onion
1 chopped green pepper
1 can tomato soup
½ can water
1 can diced tomatoes (undrained)
2 Tbsp. Worcestershire sauce
2 Tbsp. sugar
Dash of dry mustard
1 Tbsp. chili powder
1 large can mushrooms (undrained)
1 jar stuffed sliced green olives
24 oz. grated Cheddar cheese
1 (16 oz.) pkg. noodles or rotini

Brown onion, pepper, and ground chuck. Drain. Stir in other ingredients *except* pasta and 12 ounces of cheese. Mix together until cheese dissolves. Cook pasta. Mix all ingredients together. Place in greased casseroles. Grate remainder of cheese (12 ounces) over mixture. Bake at 300° for 30 minutes. Serves a crowd!

INSIDE-OUT RAVIOLI

Betty Amelotti

1 lb. ground beef
1 medium onion, chopped (½ c.)
1 clove garlic, minced
1 Tbsp. plus ¼ c. vegetable oil, divided
1 (10 oz.) pkg. frozen chopped spinach
1 (16 oz.) can spaghetti sauce with mushrooms
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
½ tsp. salt
Dash of black pepper
1 (7 oz.) pkg. (2 c.) shell or elbow macaroni, cooked and drained
1 c. (4 oz.) shredded sharp American cheese
½ c. soft bread crumbs
2 eggs, well beaten

Brown ground beef, garlic, and onion in 1 tablespoon oil in large skillet. Drain excess fat. Cook spinach according to package directions. Drain spinach, reserving liquid; add water to spinach liquid to make 1 cup. Set spinach aside. Add 1 cup spinach liquid, spaghetti sauce, tomato sauce, tomato paste, salt, and pepper to beef mixture; simmer 10 minutes.

Combine reserved spinach with cooked macaroni, cheese, bread crumbs, beaten eggs, and remaining ¼ cup oil. Spread spinach mixture in 13x9x2 inch baking dish. Top with meat sauce. Bake, uncovered, in a preheated 350° oven for 30 minutes. Let stand 10 minutes before cutting into squares to serve. Yield: 8 to 10 servings.

Note: This can be made early in the day and refrigerated until baking time; bring to room temperature before baking. Also, can be frozen; if frozen, let thaw and bake 45 minutes.

MOSTACCIOLI

Bonnie Reinwart

2 (10 oz.) pkg. mostaccioli (depending upon how many you are serving)
1 (14 oz.) block chili
2 lb. lean ground beef
2 (1 lb.) cans stewed tomatoes
2 (8 oz.) cans tomato sauce
2 (10½ oz.) cans tomato soup
2 tsp. oregano
1½ tsp. whole anise
2 cloves garlic or garlic powder
Salt and pepper as needed
Water (for thinning sauce)
Grated Romano cheese (for sprinkling over finished dish; optional)

Cut chili block into small pieces for easier melting in large saucepan. Add stewed tomatoes, tomato sauce, and tomato soup, thinning the mixture with 1½ to 2 soup cans of water. Simmer slowly while ground beef and onions are browned together in a skillet. Add oregano, anise seeds, garlic, salt, and pepper to beef mixture and continue to cook until moisture disappears.

Cook mostaccioli in salted water to which a few drops of oil have been added to prevent boiling over and to keep noodles from sticking together. Do not overcook. Drain and blanch under cold running water. Combine tomato sauce and meat mixture, then fold in mostaccioli until thoroughly coated. Serves 12 to 16.

If you have too much sauce, it can be frozen for later use.

FIREHOUSE MOSTACCIOLI

Sue Rakel

1 (3 lb.) chuck or arm roast
1 lb. mostaccioli noodles
4 oz. fresh mushrooms, sliced
2 c. chopped onion
1½ c. chopped celery
½ c. chopped green pepper
2 large garlic cloves, finely chopped
1 Tbsp. sugar
1 tsp. salt
½ tsp. pepper
1 tsp. basil
½ tsp. oregano
3 (8 oz.) cans tomato sauce
1 c. water
Parmesan cheese (for garnish)

Season roast with salt and pepper and brown in hot oil in a Dutch oven or pan. Remove and saute the vegetables in the same pan. Add all ingredients except the noodles. Mix well and return roast to the pan. Bring to a boil, then cover and reduce heat. Simmer for 2½ to 3 hours.

Shortly before serving, cook noodles according to package directions. Drain. Mix some of the sauce with the noodles. Serve with sliced meat, additional sauce, and, if desired, Parmesan cheese.

This recipe is well over 50 years old. It comes from the firehouse where my grandfather was a fireman and has been improved upon by my dad.

MOSTACCIOLI BROCCOLI BAKE

Barbara Galli

3 c. mostaccioli
¼ c. margarine or butter
¼ c. flour
2 c. milk
½ c. grated Parmesan cheese
½ tsp. salt
½ tsp. garlic powder
⅛ tsp. crushed thyme
⅛ tsp. nutmeg
1 (10 oz.) pkg. frozen broccoli cuts, cooked and drained
½ c. shredded Swiss cheese

Heat oven to 375°. Cook mostaccioli according to package directions. In medium saucepan, melt margarine; stir in flour until well blended. Add milk all at once. Cook until thickened, stirring constantly. Stir in Parmesan cheese, salt, garlic powder, thyme, and nutmeg; remove from heat.

In large bowl, combine cooked mostaccioli, cheese sauce, and broccoli. Turn mixture into 11x7 inch dish and sprinkle Swiss cheese over top. Bake 15 minutes until heated through.

ONE STEP LASAGNA

Donna Hellwege

½ lb. ground beef
½ lb. pork sausage
¾ c. onion, chopped
32 oz. spaghetti sauce
½ c. water
½ tsp. pepper
1 tsp. salt
3 c. shredded Provel or Mozzarella cheese
2 c. cottage cheese
½ c. Parmesan cheese
2 Tbsp. brown sugar
8 oz. *uncooked* lasagna noodles

Brown beef, sausage, and onion in large skillet. Drain. Add water, salt, pepper, brown sugar, and spaghetti sauce. In a 9x13 inch pan, layer ⅓ of the spaghetti sauce mixture, uncooked noodles, cottage cheese, and cheese. Repeat layers, ending with sauce. Sprinkle with Parmesan cheese. Bake, covered with foil, at 350° for 2 hours. Let stand 5 to 10 minutes before serving.

LASAGNA NOODLE CASSEROLE

Veronica Brooks

1 (8 oz.) pkg. wide noodles
1 lb. ground beef
½ c. onions, chopped
Garlic salt
15 oz. spaghetti sauce
1 c. cottage cheese
1 Tbsp. parsley
8 oz. Mozzarella cheese
Grated Parmesan cheese

Cook noodles and drain. Brown the ground beef with onions and garlic. Stir sauce into cooked beef. Simmer 10 minutes. Remove 1 cup of meat sauce and set aside. Stir noodles into the remaining sauce. Take ½ of the noodles out and put in a 2 quart baking dish. Combine parsley and cottage cheese. Spread on top of noodles in dish. Sprinkle with 1 cup of Mozzarella cheese. Put the rest of the noodles on top. Cover with the remaining meat sauce. Top with the rest of the Mozzarella cheese and sprinkle with Parmesan. Bake at 350° for 25 to 30 minutes.

SPINACH LASAGNA SWIRLS

Sylvia Dunne

1 (10 oz.) pkg. frozen chopped spinach, thawed and drained
1 c. Ricotta cheese
½ c. grated Parmesan cheese
8 lasagna noodles, cooked
1 Tbsp. olive oil
½ c. chopped onion
2 cloves garlic, minced
2 c. tomato sauce
½ tsp. basil
½ tsp. oregano
1 c. shredded Mozzarella cheese

Squeeze excess liquid from thawed spinach. Combine spinach, Ricotta, and Parmesan. Spread mixture along each cooked noodle. Roll up in jelly roll fashion. Place each roll on its side, not touching, in a 9x13 inch baking dish.

In medium skillet, heat oil; saute onion and garlic in oil until tender. Add tomato sauce, basil, and oregano. Simmer 15 minutes. Pour sauce over lasagna rolls. Sprinkle with Mozzarella cheese. Bake in 350° oven 30 minutes or until heated through.

MEXICAN STUFFED SHELLS

Lillian Colombo

12 large shells
1 lb. ground beef
1 (12 oz.) jar medium or mild picante sauce
½ c. water
1 (8 oz.) can tomato sauce
1 (4 oz.) chopped green chilies, drained
1 c. (4 oz.) shredded Monterey Jack cheese

Brown ground beef; drain. Combine picante sauce, water, and tomato sauce. Stir ½ cup into ground beef and chilies, ½ cup cheese, and ½ can fried onions; mix well. Pour ½ of remaining sauce on bottom of 10 inch round or 8x12 inch baking dish. Stuff cooked shells with ground beef mixture. Arrange shells in baking dish. Pour remaining sauce over shells. Bake, covered, at 350° for 30 minutes. Top with remaining cheese and onions; bake, uncovered, 5 minutes longer. Serves 6.

STUFFED PASTA SHELLS

Denise Messerly

18 manicotti shells, cooked and drained
2 eggs
2 (10 oz.) ctn. Ricotta cheese
1 lb. Italian sausage, cooked, drained, and crumbled
1 (10 oz.) pkg. frozen spinach, thawed and well drained
1 (48 oz.) jar spaghetti sauce
2½ c. shredded Mozzarella cheese
⅓ c. grated Parmesan cheese

Preheat oven to 375°. Mix together eggs and Ricotta cheese. Add spinach and sausage. Mix well. Stuff into manicotti shells. Pour about 2 cups sauce into large baking pan. Add stuffed manicotti shells in a single layer. Cover with remaining sauce and Mozzarella and Parmesan cheeses. Cover with foil and bake 20 minutes. Remove foil and bake for an additional 15 minutes. Serves 9 to 12.

ARTICHOKE AND MUSHROOM PASTA

Barbara Galli

6 to 8 oz. cappelini
3 Tbsp. olive oil
8 oz. mushrooms, sliced thin
Garlic to taste
½ tsp. oregano
1 (9 oz.) pkg. frozen artichoke hearts, sliced
1½ c. chicken broth
2 tsp. fresh lemon juice
¼ tsp. crushed red pepper
5 Tbsp. butter
1½ Tbsp. parsley
¾ c. asiago cheese, grated (2 oz.)

Cook pasta "al dente." Toss with 1 tablespoon of olive oil. Set aside. Heat 2 tablespoons olive oil in heavy large skillet over medium-high heat. Add mushrooms, garlic, and oregano and saute till golden, 4 minutes. Add artichokes; saute 3 minutes.

Add chicken broth, lemon juice, and crushed red pepper and cook until slightly thickened, about 5 minutes. Add butter and whisk until just melted. Add pasta

and parsley; toss till pasta is coated and heated. Add asiago cheese and toss. Season with salt and pepper.

PASTA IN CREAMY TOMATO SAUCE

Barbara Liebmann

32 oz. marinara sauce
1 qt. half & half
1 lb. shell noodles
1 c. Parmesan cheese
1 lb. mushrooms
16 oz. frozen peas
Garlic powder
Salt and pepper
1 egg
Dash of hot sauce

Mix marinara sauce with cream; bring to a boil to thicken, then simmer. Add beaten egg. Cook pasta separately until tender. Saute mushrooms. Add peas to sauce; simmer until peas are cooked. Add pasta and mushrooms; toss with Parmesan, salt, pepper, and hot sauce. *Great Lenten dish!*

PASTA ANDRINO

Sue Rakel

6 oz. uncooked fettuccini noodles
2 Tbsp. butter
4 oz. baby (salad) shrimp
4 oz. fresh tomato, seeded and finely chopped
2 c. fresh mushrooms, sliced
2 tsp. chopped fresh parsley
2 Tbsp. garlic, finely chopped
Salt and pepper to taste

Have all ingredients chopped and ready to go. Cook fettuccini according to package directions. When finished, drain and set aside. While pasta is cooking, melt butter in skillet. Add shrimp, tomato, and mushrooms and saute for 2 minutes. Add remaining ingredients and cook an additional minute. Stir in noodles and heat through. Makes 3 servings.

PASTA CON BROCCOLI

Peggy Bouras

1 bunch fresh broccoli (about 1 lb.)
½ tsp. Polaner chopped garlic (in jar)
3 Tbsp. vegetable oil
Freshly ground pepper
2¼ c. water
8 oz. linguini
¼ lb. (4 oz.) hard salami, cut into strips
½ c. grated Parmesan cheese

Trim and discard tough portion of broccoli stem. Cut broccoli into florets. Cut remaining stems into 1 inch pieces. In large skillet, saute broccoli and garlic in

hot oil for 1 minute. Season with pepper. Stir in water and linguini. Bring to a boil. Cover and cook over medium heat, stirring occasionally, about 10 minutes (until water is absorbed and pasta is tender). Remove from heat. Stir in salami and ¼ cup Parmesan cheese. Toss lightly. Place on warmed platter; sprinkle with remaining Parmesan cheese. Serve immediately.

LINGUINI WITH CLAM SAUCE

Patti Loehnig

¾ lb. linguini, cooked and drained
1 stick butter
8 oz. fresh mushrooms
1 clove garlic
2 Tbsp. green onions, sliced
¼ c. fresh parsley, chopped (4 tsp. dried flakes)
2 tsp. dried basil flakes
1 can minced clams
1 can chopped clams
4 oz. bottled clam juice
3 Tbsp. corn starch
1 c. chicken broth (1 chicken bouillon cube and 1 c. water)
Parmesan cheese

Saute green onions, mushrooms, garlic, basil, and parsley in butter for 3 minutes. Drain clams, saving juice. Add bottled clam juice and chicken broth. Add corn starch and stir until blended. Add to butter mixture and cook and stir constantly until thickened. Stir in clams and heat to serving temperature.

Serve over hot linguini. Serve with Parmesan cheese on the side. Sauce can be made the day before. Serves 4 to 6.

WHITE CLAM SAUCE

Julie Morgan

To spoon over any type of pasta.

2 cans (7½ oz.) minced clams
¼ c. olive oil
¼ c. butter or margarine
2 cloves garlic, crushed
2 Tbsp. chopped parsley
1½ tsp. salt

Drain clams, reserving ¼ cup liquid. Set aside. In skillet, slowly heat oil and butter. Add garlic and saute until golden; remove from heat. Stir in clam liquid, parsley, and salt; bring to boil. Reduce heat; simmer, uncovered, 10 minutes. Add clams; simmer 3 minutes. Makes about 1 cup sauce or enough for ½ pound pasta. Serves 3 people.

ZITI

Jean Farhatt

¼ c. butter, softened
¼ c. freshly grated Parmesan cheese
½ c. finely chopped parsley
1 garlic clove, crushed
2 Tbsp. fresh basil leaves
½ c. olive oil
1 box ziti pasta

Mix butter, cheese, parsley, garlic, and basil. Gradually add oil; mix well. Cook pasta according to package directions; drain. Toss with sauce in heated dish. Serves 4.

HAM LOAF

Cheryl Hoffmeyer

1 lb. ground ham
1 lb. ground pork
1 c. soft bread crumbs
⅔ c. milk
2 eggs
1 tsp. salt

Glaze:

¼ lb. brown sugar
1½ Tbsp. vinegar
1 tsp. dry mustard

Mix 6 ingredients by hand. Refrigerate overnight. The next day bake at 350° for 1 hour. Cover with glaze. Bake 20 minutes longer.

HAM WITH SUGAR GLAZE

Kathy Kane

(Kid's favorite - fast and easy)

2 bone in ham steaks (in pkg. approx. 1 lb. each)
¾ c. brown sugar
1 tsp. dry mustard
4 tsp. pineapple juice
¼ tsp. ground cloves
Pineapple slices

Mix sugar, dry mustard, cloves, and pineapple juice. Spread on both sides of ham. Place ham on rack in shallow pan. Place pineapple rings on top of ham. Broil on high for approximately 15 minutes until pineapple rings begin to change color. Serves 6 to 8.

HAM AND CHEESE SANDWICHES

Sr. Adele Human

Sandwich spread dressing:

½ c. soft margarine
2 Tbsp. minced onion
2 Tbsp. prepared mustard
2 tsp. poppy seeds
2 tsp. lemon juice
Dash of cayenne pepper

Other ingredients:

6 sandwich rolls
6 slices Swiss cheese
6 slices ham

Mix together sandwich spread dressing ingredients. Generously spread rolls with dressing. Layer ham and cheese. Wrap in foil. Heat in 350°F. oven for about 15 minutes.

Sandwiches can be prepared ahead and frozen. Bake 25 minutes if frozen.

CORIANDER PEPPER PORK CHOPS

Linda Wuennenberg

4 (1½ inch) boneless pork chops
1 Tbsp. crushed coriander seeds
1 Tbsp. brown sugar
2 cloves crushed garlic
1 Tbsp. cracked black pepper
3 Tbsp. soy sauce

Combine all ingredients except pork. Marinate pork in mixture for 30 minutes. Grill over medium hot coals for 12 to 15 minutes, turning once.

This also works well with pork tenderloin.

EASY PORK CHOPS

Kathy Deposki

4 thick loin pork chops
2 c. Italian salad dressing
4 c. corn flake crumbs

Marinate pork chops in salad dressing for approximately 30 minutes, then bread them in corn flake crumbs. Bake in 350° oven, uncovered, in ungreased baking dish for 1 hour.

GOURMET PORK CHOPS

Peggy Milford

6 butterfly pork chops
1 lb. fresh mushrooms
1 env. dry onion soup mix
¼ c. white wine
1 c. chicken broth
2 tsp. garlic salt
½ pt. sour cream
Fresh chopped parsley
½ stick butter or margarine

Brown pork chops in butter on both sides. Remove from pan. Saute fresh sliced mushrooms in same butter. Add 1 envelope of dry onion soup mix and ¼ cup of white wine. Put chops back in pan and simmer on low heat for 1½ to 2 hours. Add sour cream, fresh parsley, and garlic salt and simmer additional 15 minutes.

This dish is very good when served over rice or buttered noodles.

Note: If you like more sauce, increase chicken broth to 2 cups and dry onion soup to 2 envelopes. If you don't like sour cream, you can omit. The sauce is delicious without it.

ONION BAKED PORK CHOPS

Kelly Swanger

1 env. Lipton onion soup mix
1 c. dry bread crumbs
8 (½ inch thick) pork chops (about 2 lb.)
2 eggs, beaten

Preheat oven to 450°. Combine soup mix with bread crumbs. Dip pork chops in egg, then bread crumb mix, coating well. Place in lightly greased large shallow pan. Drizzle, if desired, with melted butter. Bake, turning once, for about 45 minutes or until chops are tender.

OVEN-FRIED PORK CHOPS

Sharon May

3 Tbsp. margarine or butter
1 beaten egg
2 Tbsp. milk
4 (½ inch thick) pork loin chops
1 c. corn bread stuffing (I use Italian bread crumbs)
Apple slices or applesauce (optional)

Set oven to 425°. Place margarine or butter in a 13x9x2 inch pan; place in oven about 3 minutes or until margarine melts. Stir together egg and milk. Dip pork chops into egg mixture. Coat with stuffing mix. Place chops atop melted margarine in the pan. Bake for 20 minutes; turn chops over. Bake 10 to 15 minutes more or until pork is no longer pink. Serve with apple slices or applesauce if desired. Serves 4.

PORK CHOPS

Donna Smegner

Several thin pork chops
Green and/or red peppers
Onion
Garlic
Tomato
Mushrooms
***Cheap* grape wine**
Salt and pepper
Oil

Saute garlic in oil. Add pork chops and brown. After browning, remove from skillet. Saute green peppers and onions. Lightly saute tomato and mushrooms. Add a small amount of wine to skillet and heat. Put pork chops in a covered

casserole dish. Add vegetables on top. Add wine to cover pork chops. Cook at 350° for 1 hour.

PEPPERED PORK TENDERLOIN

Mary Stark

Sauce:

½ c. mayonnaise
2 tsp. Dijon mustard
¼ c. sour cream
¼ tsp. salt
¼ tsp. black pepper
¼ tsp. pressed fresh garlic
¼ tsp. Worcestershire sauce

Marinade:

2 c. vegetable oil
⅓ c. soy sauce
¼ c. honey
1 tsp. onion powder
1 tsp. garlic powder

Tenderloins:

4 (8 to 12 oz.) pork tenderloins
Lawry's season salt
Coarse black pepper

Mix mayonnaise, sour cream, salt, pepper, garlic, mustard, and Worcestershire sauce. Refrigerate until needed. Combine oil, soy sauce, honey, onion powder, and garlic powder in a nonmetallic bowl.

Trim tenderloins of fat. Put meat in marinade. Refrigerate at least 6 hours. Turn meat occasionally. Remove meat from marinade. Discard marinade. Sprinkle both sides of meat with seasoned salt and cracked pepper.

Grill meat over hot coals or put meat on broiler pan under broiler for 3 to 4 minutes on each side. Slice each piece of tenderloin into 6 to 8 slices, each about ¾ inch thick. Return slices to grill or broiler. Cook to desired doneness, about 4 to 5 minutes. Arrange tenderloin slices on serving plate. Serve with sauce. Yield: 6 to 8 servings. *Fabulous!!*

This recipe is from Miss Aimee B's Tea Room cookbook and is a favorite restaurant of many in St. Charles.

PORK TENDERLOIN

Donna Koppy

2 lb. tenderloin
½ c. flour
Salt and pepper to taste
2 Tbsp. butter
½ c. chopped celery
1 onion, minced
2 cubes chicken bouillon
1 c. boiling water
1 (4 oz.) can mushrooms (stems and pieces)
1 Tbsp. Worcestershire sauce
1 Tbsp. cornstarch
¼ to ½ c. cold water

Cut meat into 6 pieces and flatten slightly. Dredge meat in flour, salt, and pepper mixture and brown in butter. Add onion and celery and brown lightly. Mix bouillon in water, then add mushrooms and Worcestershire sauce. Add to meat and cook, covered, approximately 1½ hours. Add cornstarch and water to sauce and pour over meat.

SPICY PORK TENDERLOIN

Wanda Claywell

1 to 3 Tbsp. chili powder
1 tsp. salt
¼ tsp. ground ginger
¼ tsp. ground thyme
¼ tsp. pepper
2 pork tenderloins (about 1 lb. each)

Combine first 5 ingredients; rub over tenderloins. Cover and refrigerate for 2 to 4 hours. Grill over hot coals for 15 minutes per side or until juices run clear or the internal temperature reaches 160°. Yield: 8 servings.

PORK TENDERLOIN

MaryAnn McSorley

Marinate tenderloin overnight with the following.

Mix in blender:

2 c. oil
⅓ c. soy sauce
¼ c. honey
1 tsp. onion powder
1 tsp. garlic powder

Place tenderloin in glass dish and cover. Turn tenderloin every couple of hours.

Dijon Sauce for dipping:

1 c. mayo
½ c. sour cream
½ tsp. salt
½ tsp. white pepper
½ tsp. garlic powder
½ tsp. Lea & Perrins

Grill pork for 4 minutes each side, then cut into 1 inch slices; grill another 4 minutes on each side.

GLAZED PORK TENDERLOINS

Lois Goodman

Sauce:

½ c. soy sauce
½ c. catsup
¼ c. honey
⅜ tsp. garlic, minced

Tenderloins:

3 or 4 pork tenderloins (1 tenderloin for 2 people)
Rosemary
Salt and pepper

Rub tenderloins with salt and rosemary. Roast at 325° for 45 minutes. While meat is cooking, make sauce. Baste with sauce after 45 minutes, then continue baking 1 hour more, basting occasionally.

Sauce is *not* gravy for potatoes; should be served on meat only.

SAVORY PORK WITH VEGETABLES

Rose Schwartz

2 Tbsp. olive oil
1 clove garlic, minced
1 tsp. thyme leaves, crushed
½ tsp. sage leaves, crushed
½ tsp. dry mustard
½ tsp. seasoned salt
¼ tsp. seasoned pepper
1 lb. new potatoes, quartered
4 to 5 carrots, quartered
1½ lb. pork tenderloin
1 tsp. sugar

Preheat oven to 375°. In mixing bowl, stir together olive oil, garlic, and spices. Place pork tenderloin in a shallow roasting pan. Brush some of the oil mixture on the meat. Toss to coat vegetables in the remaining oil mixture. Arrange vegetables around meat. Roast for 1 hour 15 minutes. Sprinkle sugar over meat. Broil about 5 minutes, 5 inches from the flame, to brown.

WINTER PORK AND FRUIT RAGOUT

Jan Hernon

3 lb. lean boneless pork, cut into 1 inch cubes
2 doz. dried apricot halves
1 c. dark seedless raisins
1 c. dry red wine
1 c. red wine vinegar
3 Tbsp. chopped fresh dill
3 Tbsp. chopped fresh mint
1 tsp. ground cumin seed
1 tsp. freshly ground black pepper
1 Tbsp. dried thyme
Salt to taste
⅓ c. best quality olive oil
4 shallots, peeled and minced
1 c. dry white wine
1 qt. chicken stock
2 bay leaves
¼ c. honey

In a large bowl, combine pork, apricots, raisins, red wine, vinegar, dill, mint, cumin seed, pepper, thyme, and salt to taste. Cover and marinate, refrigerated, for 24 hours. Stir occasionally. Remove pork and fruit from marinade. Reserve

fruit in a small bowl. Reserve marinade separately. Pat pork dry with paper towels.

Heat olive oil in a large skillet and saute meat, a few pieces at a time, until well browned. With a slotted spoon, transfer pork to a deep casserole. Drain oil from skillet; add shallots and saute over medium heat for 5 minutes. Add reserved marinade and bring to a boil, scraping up any browned bits remaining in the skillet. Cook for several minutes until slightly reduced and add to the casserole.

Preheat oven to 350°F. Stir in apricots, raisins, half of the white wine, half of the chicken stock, the bay leaves, and honey; mix well. Set over medium heat; bring to a boil. Cover and set on the middle rack of the oven. Bake for 1 hour and 15 minutes. Uncover casserole and add additional wine or stock if meat seems too dry. Bake, uncovered, for another 30 to 45 minutes or until meat is tender and sauce rich and thick. Makes 6 to 8 portions.

EASY BACON PIE

Annie Raback

12 slices bacon, crisply cooked and crumbled
1 c. shredded natural Swiss cheese (4 oz.)
⅓ c. chopped onion
1½ c. milk
3 eggs
¾ c. Bisquick original baking mix
⅛ tsp. pepper

Heat oven to 400°. Grease bottom and side of glass pie plate, 9 x 1¼ inches. Sprinkle bacon, cheese, and onion in pie plate. Stir together remaining ingredients with fork until blended. Pour into pie plate. Bake 35 to 40 minutes or until knife inserted in center comes out clean. Makes 6 servings.

TORTILLA TOASTED CHEESE AND BACON SANDWICH

Kate Brouk

Cook bacon (or fry bologna) to desired doneness. Butter 2 slices of 6 inch flour tortillas. Cover inside with cheese slices and bacon or bologna. Put together in sandwich form. Bake on top of stove in skillet or on cookie sheet in oven, if making several, at 350° for approximately 15 to 20 minutes. Turn over if in skillet. No need to turn if in oven.

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SPAGHETTI SQUASH SUPPER

Pat Wipperman

4 lb. spaghetti squash
½ bunch broccoli
2 Tbsp. salad oil
1 lb. kielbasa, thinly sliced
¼ c. butter or margarine
Garlic, salt, and pepper
½ c. soy sauce
2 Tbsp. apple juice
2 tsp. brown sugar
2 tsp. sliced green onion
½ tsp. ground ginger

Pierce squash in several places. Place squash in a shallow baking pan and bake in oven at 350° for 1½ hours or microwave on HIGH for 6 to 7 minutes per pound. Meanwhile, cut broccoli stems into ¼ inch slices. Cut florets into bite-size pieces. Heat oil in frying pan over high heat. Add broccoli and cook, stirring constantly, until tender-crisp. Lift out and set aside.

Add the sausage to the same pan. Cook until browned. Discard drippings. Return broccoli to pan and add soy-ginger sauce (recipe following). Keep warm. Cut squash in half. Discard seeds, etc. Loosen squash from its shell and season with butter, garlic, salt, and pepper. Top with the broccoli mixture.

Soy Ginger Sauce: Mix ½ cup of soy sauce, 2 teaspoons apple juice, 2 teaspoons each of brown sugar and sliced green onion and ½ teaspoon ground ginger.

BAKED FRIED CHICKEN

Joan Aiazzi

¼ c. butter
¼ c. shortening
1 c. milk
4 to 6 chicken breasts

Combine following dry ingredients:

¼ c. flour
1 tsp. salt
1 tsp. paprika
¼ tsp. pepper
¼ tsp. cayenne pepper
¼ c. Parmesan cheese

Melt butter/shortening and pour in 9x13 inch pan. Dip chicken breasts in milk, then in dry mixture, covering completely. Place in pan (with butter/shortening) and bake 1 hour at 350°, turning after 30 minutes. *Very good!*

BAKED LEMON CHICKEN

Kathryn Niemeyer

2 whole chickens
2 lemons, washed
1 Tbsp. lemon pepper
2 tsp. salt

Rinse and pat dry chickens. Pierce each lemon multiple times and place 1 lemon in each chicken. Close chickens with cooking nails. Combine spices in small bowl. Rub spice mixture onto chickens. Place chickens in large shallow glass baking dish. Bake, breast side down, at 375° for 40 minutes. Turn chickens and

continue to bake for 20 minutes. Increase oven temperature to 425° and bake for 20 additional minutes. Serves 6.

CRISPY ONION CHICKEN

Karen Ganey

1⅓ c. French's French fried onions
2 Tbsp. French's mustard
4 boneless skinless chicken breasts

Lightly crush French fried onions. Spread mustard evenly on chicken. Coat with onions. Bake 20 minutes at 350° or until chicken is done. Makes 4 servings.

EASY COMPANY CHICKEN

Susan Barrett

8 pieces boneless chicken breast (4 whole breasts)
1 c. raw rice
1 can cream of mushroom soup
1 can cream of celery soup
2 cans water
1 env. onion soup mix
½ tsp. pepper
½ c. slivered almonds
¼ c. chopped pimento
3 Tbsp. butter

Mix raw rice, soup, water, nuts, and pimentos in an ungreased 9x12 inch casserole dish. Place chicken on rice mixture; sprinkle onion soup and butter over chicken. Cover casserole with foil. Bake at 350° for 2½ hours.

CHICKEN IN WINE SAUCE

Cathy Hencken

6 to 8 boneless skinless chicken breasts
1 egg
Milk
Progresso Italian style bread crumbs
2 Tbsp. vegetable oil

Wine Sauce:

1 stick butter or margarine
1 c. dry white wine
½ tsp. paprika
2 tsp. salt
1 Tbsp. lemon juice
¼ tsp. pepper

Beat egg and milk with fork. Dip chicken in egg, then bread crumbs. Brown in 2 tablespoons oil in skillet. Place chicken in 9x13 inch pan. In same skillet, add Wine Sauce ingredients and simmer for 1 minute. Pour over chicken. Bake at 350° for 45 minutes.

CHICKEN ROLL-UPS

Muriel Hartmann

- 2 whole chicken breasts, boned, flattened, and halved
- ½ c. chopped celery
- ½ c. chopped onion
- 3 Tbsp. white wine
- ½ c. Pepperidge Farm stuffing mix
- 1 can crabmeat

Brown celery and onion in 2 or 3 tablespoons butter. Add wine and stuffing mix. Add crabmeat and mix well. Put crab mixture (divided equally) on each piece of chicken. Roll up and fasten with toothpick. Place in buttered pan that has been dusted with flour and paprika. Bake 1 hour in 375° oven, uncovered. Drizzle a little butter over this during baking.

Serve with sauce: Mix 1 package Hollandaise sauce mix with ¾ cup milk. Melt ½ cup shredded Swiss cheese into sauce. *Delicious!*

MUSHROOM CHICKEN

Lynne Whitney

- 1 (2.5 oz.) pkg. Buddig ham or 1 slice deli ham
- 4 to 6 skinless boneless chicken breasts
- 1 can golden mushroom soup
- 16 oz. lite sour cream
- 1 small can mushrooms, drained (optional)
- Coarse black pepper
- Rice

Spray Pam in 13x9 inch dish. Shred Buddig meat or ham and place in pan. Lay chicken over ham. Combine soup, sour cream, and mushrooms and pour over chicken. Sprinkle with coarse black pepper. Bake at 350° for 1 hour. Serve over rice.

CHICKEN PICCATA

Bob and Mary Lynch

- 2 whole chicken breasts, skinned, boned, and flattened to ¼ inch thick
- Salt and black pepper to taste
- All-purpose flour (for dredging)
- 3 Tbsp. butter
- 1 Tbsp. olive oil
- 2 garlic cloves, peeled and minced
- ½ lb. mushrooms, washed, stemmed, and thinly sliced
- 2 tsp. fresh lemon juice
- ½ c. dry white wine
- ½ c. chicken broth
- 1 tsp. basil
- 3 Tbsp. minced parsley
- ½ thinly sliced lemon

Sprinkle the chicken breasts with salt and pepper. Dredge them in flour and shake off the excess. In a saute pan or heavy skillet over medium-high heat, melt the butter with the olive oil. Add the garlic and saute briefly. Add the chicken breasts and saute for 1 to 2 minutes on each side or just until lightly browned. Remove to a dish and set aside.

Add the mushrooms to the pan and saute over medium heat for about 1 minute. Return the chicken to the pan; stir in the lemon juice, wine, chicken broth, and basil and simmer, covered, for 10 minutes or until the chicken is tender. Put the chicken breasts on a platter; spoon on the juices and garnish with parsley and lemon slices.

CHICKEN ANTHONY

Sue Rakel

8 boneless chicken breasts
Flour
1 egg
½ c. milk
Italian bread crumbs
1 c. sliced mushrooms
1 clove garlic
8 slices Provel cheese
8 oz. chicken broth
Olive oil
1 c. chopped fresh broccoli

Dip chicken in flour, then in egg and milk mixture. Dip in Italian bread crumbs. Saute in olive oil until golden brown. In a saucepan, heat chicken broth along with garlic, mushrooms, and broccoli. Bring to a boil. Place chicken breasts in a baking pan. Place a slice of Provel cheese on top of each breast and cover with sauce. Bake in 350° oven for 30 minutes or until tender.

CRANBERRY CHICKEN

Cheryl Hoffmeyer

2 to 3 lb. boneless chicken breasts
1 (16 oz.) can whole cranberry sauce
1 small bottle French dressing
1 env. dry onion soup mix

Place chicken in baking dish. Mix cranberry sauce, dressing, and soup mix. Pour over chicken. Cover and bake at 325° for 1 hour. Uncover and bake for 15 minutes. Serve with rice.

This can also be cooked on LOW in a slow cooker all day.

CHICKEN WITH ROSEMARY

Marianne Rotter

1½ oz. butter
1 Tbsp. olive or sunflower oil
2 large cloves garlic, cut in halves
2 sprigs rosemary
3 lb. chicken
Salt and pepper
6 oz. (or more) dry white wine

Heat butter and oil in a frying pan with the garlic and rosemary. When mixture sizzles, put in the chicken and cook over medium heat, turning pieces to color them all over. It is usual to remove the garlic and rosemary at this stage so that they leave only a touch of flavor but I leave them in. Add salt and pepper and the wine. Simmer, covered, for 30 to 45 minutes or until the chicken is very tender, adding more wine if necessary. Serve hot.

CHICKEN MARSALA

Barbara Galli

4 boneless skinless chicken breast halves
¼ c. flour
½ tsp. salt
½ tsp. pepper
3 Tbsp. olive oil
1 c. chicken broth
¼ c. Marsala wine
1 clove garlic, minced
¼ lb. mushrooms, sliced
2 green onions, thinly sliced

Pound chicken breasts between sheets of plastic wrap to ¼ inch thickness. Combine flour, salt, and pepper. Dredge chicken in flour mixture. In large skillet, heat oil over medium heat. Saute chicken breasts 3 to 4 minutes per side or until tender. Remove from skillet and keep warm.

Stir broth, wine, garlic, mushrooms, and onions into skillet. Increase heat to high and bring mixture to boil; reduce heat to medium and simmer mixture for 3 to 4 minutes, stirring occasionally. Add chicken and cook for 2 to 3 minutes to heat through. Serve immediately.

CHEESY GARLIC CHICKEN

Tama Muegge

4 boneless skinless chicken breasts
Nonstick cooking spray
Garlic powder (coarse grind with parsley)
1 c. shredded Monterey Jack and Cheddar cheese
3 Tbsp. nonfat grated Parmesan cheese

Preheat oven to 400°. Spray glass pan with nonstick cooking spray. Place chicken breasts in pan; sprinkle with garlic and Parmesan cheese. Top with shredded cheese and bake 20 minutes. If using frozen chicken breasts, bake 45 minutes.

CALIFORNIA CHICKEN

Donna Koppy

4 Tbsp. lemon juice
2 Tbsp. water
1 tsp. basil leaves
1 tsp. onion powder
2 Tbsp. olive oil
4 tsp. California style garlic pepper
4 boneless skinless chicken breasts
Chicken broth

Mix all ingredients, then dip chicken breasts in mixture, coating thoroughly. For more flavor, pour remaining mixture over chicken as you saute chicken in fry pan. Cook until chicken is thoroughly cooked and brown, approximately 30 minutes.

CLASSIC CHICKEN DIVAN

Betty Amelotti

2 (10 oz.) pkg. frozen broccoli spears
½ c. butter or margarine
¾ c. all-purpose flour
2 c. chicken broth
½ c. half & half
3 Tbsp. dry white wine
3 chicken breasts, halved and cooked
¼ c. grated Parmesan cheese

Cook broccoli and drain. Melt butter; blend in flour, ½ teaspoon salt, and a dash of pepper. Add chicken broth; cook and stir till mixture thickens and bubbles. Stir in cream and wine.

Place broccoli crosswise in a 12x8x2 inch baking dish. Pour half the sauce over the broccoli. Top with chicken. To remaining sauce, add cheese; pour over chicken. Sprinkle with additional Parmesan cheese. Bake at 350° for 20 minutes or until heated through, then broil just till sauce is golden brown, about 5 minutes. Serves 6.

MEXICAN CASSEROLE

Mary Ann Siebert

(Recipe from Texas)

12 soft corn tortillas
1 pkg. taco mix
1 (15 oz.) tomato sauce
1 (15 oz.) enchilada sauce
1 lb. shredded cooked chicken
1 bunch green onions, sliced
1 (10 oz.) frozen corn, thawed
1 (10 oz.) frozen peas, thawed
4 oz. diced Ortega chilies
2 c. shredded Monterey Jack cheese
2 c. shredded Cheddar cheese

Mix taco dry mix, tomato sauce, and enchilada sauce. Pour ½ cup in bottom of 14x10 inch casserole. Dip tortillas in sauce and line bottom of casserole. Pour ⅓ cup sauce over tortillas. Using ½ of each item, place on top of tortillas in order given. Pour ⅓ cup sauce over preceding items. Repeat preceding procedure, ending with cheese and then sauce. Bake at 350° for 30 minutes.

CHICKEN FAJITAS

Peggy Bouras

2 lb. boneless chicken breasts
½ c. soy sauce
1 green pepper, julienned
1 Tbsp. soybean oil
1 head lettuce, shredded
1 c. guacamole
1¼ c. mild Cheddar
1 c. salsa
1 c. sour cream
1 bunch cilantro
8 large tortillas

Prepare marinade - Mix:

½ c. water
2 Tbsp. soybean oil
¼ c. scallions
1 bunch cilantro
2 limes
1 garlic clove, crushed

Rinse chicken in cold water; remove fat. Cut into ¼ inch strips and add to marinade. Refrigerate overnight.

Heat large skillet with soybean oil and quickly saute green pepper and onions until tender and lightly browned. Remove from skillet and keep warm. Drain chicken and add to hot skillet. Saute 5 to 7 minutes or until fully cooked. Remove from pan and keep warm with onions and peppers. Warm tortillas on cookie sheet (5 minutes at 250°). Fill tortillas as desired.

From Disney's Caribbean beach resort.

CREAMY CHICKEN ENCHILADAS

Jeanette Airoldi

2 c. chopped cooked chicken or turkey
1 c. chopped green pepper
1 (8 oz.) jar picante sauce
1 (8 oz.) pkg. cream cheese
8 flour tortillas
¾ lb. Velveeta
¼ c. milk

Stir chicken, green pepper, ½ cup picante sauce, and cream cheese in a saucepan over low heat until smooth. Spoon ⅓ cup chicken mixture onto each tortilla; roll up. Place, seam side down, in lightly greased 12x8 inch baking dish. Stir cheese spread and milk in saucepan over low heat. Pour sauce over tortillas; cover with foil. Bake at 350° for 20 minutes. Pour remaining picante sauce over tortillas. Serves 4 to 6.

CHICKEN ENCHILADAS

Annie Raback

8 oz. cream cheese
1 c. sour cream
1 medium onion, finely chopped
1 (4 oz.) can chopped green chilies (undrained; I use mild - watch heat if you crank it up!)
3 c. cooked chicken, chopped or shredded
12 corn tortillas
1 c. very warm chicken broth
1 (10 oz.) can undiluted cream of chicken soup
1 (10 oz.) can diced tomatoes and green chilies
1 c. (I use more) Monterey Jack cheese, grated

Mix sour cream and cream cheese well. Add the onion, chilies, and chicken. Divide into 12 portions. Dip each tortilla into the warm broth just long enough to go limp, then lay out flat and place a portion of the chicken mixture on one side of the tortilla and roll it up. Place in a Dutch oven (10 inches is good) and repeat with the other 11 tortillas. Blend soup and tomatoes and chilies thoroughly. Pour over the enchiladas. Bake at 350° for 45 minutes.

CHICKEN CHIMICHANGAS

Lisa Bozdeck

2½ c. shredded chopped cooked chicken
¾ c. salsa
1 tsp. cumin
½ tsp. oregano
¼ c. melted butter
⅓ c. green onion slices
½ tsp. salt
8 (7 to 8 inch) flour tortillas
Colby or Monterey Jack cheese

Combine chicken, salsa, onion, cumin, oregano, and salt in saucepan; simmer 5 minutes or until most of liquid has evaporated. Brush one side of tortillas with butter. Spoon ⅓ cup chicken mixture onto center of unbuttered sides; top with 2 tablespoons cheese. Fold 2 sides over filling. Fold ends down. Place, seam side down, in a 13x9 inch dish. Bake in 475° oven for 13 minutes or until golden brown. Makes 4 servings.

EASY CHICKEN TACO PIE

Annie Raback

2 c. cut-up cooked chicken
½ c. chopped onion
2 Tbsp. taco seasoning mix (½ env.)
1 c. Bisquick original baking mix
1 c. milk
2 eggs
1 c. shredded Cheddar cheese (4 oz.)

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Heat oven to 400°. Grease bottom and side of glass pie plate, 9 x 1¼ inches. Mix chicken, onion, and seasoning mix. Sprinkle in pie plate. Stir together baking mix, milk, and eggs with fork until blended. Pour into pie plate.

Bake 30 to 35 minutes or until knife inserted in center comes out clean. Sprinkle with cheese. Bake 1 to 2 minutes longer or until cheese is melted. Garnish with lettuce, tomatoes, and sour cream if desired.

Impossibly easy because it makes its own crust which is also why it's often called Impossible Chicken Taco Pie. You'll have enough taco seasoning to make it again. Makes 8 servings.

Preparation time: 10 minutes. Baking time: 37 minutes.

CHICKEN ENCHILADAS

Dana Peterfeso

¼ c. chopped onion
2 Tbsp. margarine

Cook butter and onion in skillet until tender. Remove from heat.

1 (3 oz.) cream cheese, softened
1 Tbsp. milk
½ tsp. salt
¼ tsp. ground cumin
2 c. chopped cooked chicken

In bowl, combine cream cheese, milk, salt, and cumin. Add onion mixture and chicken. Stir together until combined.

You will need about 6 to 10 (8 inch) tortillas. Spoon about ⅓ cup chicken mixture into each tortilla near one edge. Roll up. Place filled tortillas, seam side down, in greased 12x7 inch baking dish.

1 (10 oz.) can condensed cream of chicken soup
1 (8 oz.) sour cream
1 c. milk
5 or 6 chopped jalapeno peppers (optional)

In bowl, combine soup, milk, sour cream, and peppers. Pour soup mixture over tortillas in baking dish. Cover with foil and bake at 350° for about 35 minutes or until heated.

You will need 1 cup Monterey Jack and Cheddar cheese (4 ounces). Remove foil and sprinkle with cheese and bake until cheese is melted.

QUICK SAUCY CHICKEN STIR-FRY

Jeanette Airoldi

2 Tbsp. oil
1 c. broccoli
1 c. cauliflower
½ c. Miracle Whip
½ Tbsp. ground ginger
¼ c. carrots
¼ c. green onions
3 chicken breasts
1 Tbsp. soy sauce
Hot cooked rice

In a large skillet or wok, heat 1 tablespoon of oil over medium heat. Stir-fry vegetables 4 to 5 minutes or until crisp-tender; remove. Add remaining oil to skillet. Stir-fry chicken 4 minutes or until tender. Return vegetables. Remove from heat. Add combined remaining ingredients; mix well. Serve over rice.

CHICKEN WITH SNAP PEAS AND SHIITAKES

Annie Raback

6 chicken thighs
1 Tbsp. sesame oil
½ c. oyster sauce
2 Tbsp. cornstarch
2 Tbsp. minced garlic, divided
2 Tbsp. minced ginger, divided
½ lb. snap peas, blanched
½ c. canola oil
4 sliced scallions, separate green and white
½ c. chicken stock (if canned, use low sodium)
2 c. sliced shiitakes
Salt and black pepper to taste

Marinate chicken in sesame oil, oyster sauce, cornstarch, 1 tablespoon garlic, and 1 tablespoon ginger for 30 minutes. Blanch snap peas al dente in hot salted water, followed by an ice bath. Keep the peas crisp.

In a hot wok, coat bottom with oil and add remaining 1 tablespoon garlic, 1 tablespoon ginger and white scallions. Stir quickly to avoid burning. Season chicken and brown. After about 8 minutes, add chicken stock and reduce by half. Add mushrooms; quickly stir for 1 minute. Add peas just to heat up and serve. Check for seasoning. Garnish with fresh cracked black pepper. Serve with rice. Yield: 4 servings.

MOM'S INDIA CHICKEN CURRY

Donna Koppy

½ c. chopped onion
½ c. chopped celery
¼ c. Crisco
⅓ c. flour
2 c. chicken broth (reserved from cooked chicken)
1 c. tomato juice or sauce
Salt and pepper
1 tsp. curry powder
¼ tsp. Worcestershire sauce
4 c. diced cooked chicken
4 c. hot cooked rice

Lightly brown onions and celery in Crisco. Add flour and blend into a paste. Add chicken broth and cook until thick, stirring constantly. Add tomato juice and Worcestershire sauce to broth mixture. Heat thoroughly. Stir in chicken. Serve over hot rice.

AUNT VERA'S PARTY SOUFFLE

Carol Wagner

5 lb. chicken, cooked and boned
1 loaf bread, pulled apart (unsliced bakery bread)
2 sticks butter (butter tastes better than margarine)
5 eggs
1 qt. liquid (⅓ chicken broth and ⅔ milk)

Pull apart bread and put in 10x13 inch baking dish. Pour melted butter over bread. Add chicken. Beat eggs and add to milk/broth. Season to taste with salt and pepper. Pour over chicken and bread mixture. Bake at 375° for 10 minutes, then at 350° for 1 hour. Remove from oven and let stand a few minutes.

Make gravy sauce with 1 can cream of chicken soup, ¼ can milk, and 1 to 2 tablespoons of sherry.

CHICKEN LOAF

Kate Brouk

1½ c. chicken broth
1½ c. milk
4 egg yolks, slightly beaten
2 c. bread crumbs
4 c. cooked diced chicken
1 c. cooked rice
¾ c. chopped celery
¼ c. chopped onion
1 tsp. salt

Mix all ingredients together. Put in a 9 inch loaf pan. Bake at 350° for 1 hour.

Mix 1 can cream of mushroom soup with ½ can milk. Pour over loaf or use as side gravy.

CHICKEN DIVAN SQUARES

Cheryl Hoffmeyer

8 oz. crescent rolls
2 c. thawed/drained broccoli
1½ c. cooked chicken
½ c. mayonnaise
¼ c. chopped onions
2 tsp. Dijon mustard
1 can cream of chicken
2 oz. chopped pimento (optional)
4 oz. Cheddar cheese, shredded

Unroll crescent rolls into 2 long rectangles. Place in 9x13 inch pan. Bake for 8 minutes. Put broccoli and chicken in. Combine other ingredients except cheese. Place on chicken. Add cheese. Bake 15 to 20 minutes at 350°. Serves 6 to 8.

SCALLOPED CHICKEN CASSEROLE

Donna Koppy

- 4 c. cooked chopped chicken
- 2 cans condensed cream of chicken soup (undiluted)
- 2½ c. milk
- ½ c. shredded Cheddar cheese
- 7 oz. raw macaroni (1¾ c.)
- ¼ c. melted margarine
- 1½ c. soft bread crumbs

Combine soup, milk, cheese, and macaroni; add chicken. Stir in ¼ cup melted margarine. Put into greased 13x9 inch baking pan; cover. Refrigerate overnight. Before cooking, toss soft bread crumbs with ¼ cup melted margarine. Spread on top. Bake, uncovered, at 350° for 1 hour or until hot and bubbly.

QUICK AND EASY CHICKEN BROCCOLI FETTUCCINE

Lisa Bozdeck

- 1 Tbsp. margarine
- 1 clove garlic, minced
- 1 can broccoli cheese soup
- 1 bunch broccoli florets
- 8 oz. dry fettuccine
- 1 c. milk
- ¼ c. Parmesan cheese
- 1½ c. cooked chicken, cut in strips

Melt margarine in skillet. Add garlic; saute 2 minutes, stirring constantly. Cook fettuccine according to package directions. Cook broccoli with fettuccine for last 3 minutes. Meanwhile, stir soup, milk, and cheese into garlic and margarine. Heat to boiling. Add chicken. Cook over low heat 5 minutes, stirring often. Serve over fettuccine.

BAKED CHICKEN SALAD

Rose Marie Geoghegan

- 2½ c. cooked chicken breasts, cut into large pieces
- 1 (8 oz.) can water chestnuts, drained and sliced
- 2 pimentos, diced
- ½ c. slivered almonds, toasted
- ½ c. mushrooms, sliced
- 2 Tbsp. lemon juice
- 1½ c. mayonnaise (no salad dressing)
- Salt and pepper to taste
- ½ c. Cheddar cheese, grated
- ½ c. French fried onions

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Combine in 2½ quart casserole. Top chicken mixture with cheese and onions. Bake at 350°. Can be prepared ahead of time, early in the morning if serving for lunch. *Delicious!*

HOT CHICKEN SALAD

Karen Rowland

4 whole chicken breasts, cooked and chopped
3 hard-boiled eggs, sliced
2 c. diced celery
8 oz. water chestnuts, sliced and drained
1 (4 oz.) can mushrooms, drained
2 Tbsp. minced onions
2 Tbsp. lemon juice
1 tsp. salt
1 can cream of chicken soup
½ c. sliced almonds
1 c. mayonnaise
1 c. sour cream

Combine all preceding ingredients and spread in 9x13 inch dish. Bake at 350° for about 45 minutes or until bubbly.

1 can onion rings
1 c. shredded Cheddar cheese

Add cheese and onion rings to top of casserole and return to oven for 10 to 15 more minutes.

WILD RICE CHICKEN SUPREME

Nancy Willard

1 (6 oz.) pkg. Uncle Ben's long grain and wild rice original recipe
3 Tbsp. margarine
¼ c. chopped onion
1 tsp. salt
Dash of black pepper
1 c. evaporated skim milk (or half & half)
1 c. chicken broth
⅓ c. cornstarch
2 c. cooked cut-up chicken
⅓ c. pimento (optional)
¼ c. slivered almonds (optional)

Mix contents of rice and seasoning packets according to package directions. While rice is cooking, melt butter in large saucepan. Add onion and cook over low heat until tender. Add salt, pepper, milk, and chicken broth. Bring just to a boil. Mix cornstarch with a little milk or water. Stir into broth mixture and cook until thickened. Combine rice with chicken. Stir in pimento and almonds if using. Pour into greased 2 quart casserole. Bake, uncovered, at 400° for 30 minutes. Makes 6 to 8 servings.

CHICKEN AND BISCUITS

Maureen Hamtil

1 (26 oz.) can cream of chicken soup
⅔ c. milk
¼ tsp. thyme
¼ tsp. pepper
1 (16 oz.) bag frozen vegetable combination (such as broccoli, cauliflower, and carrots)
1 c. diced peeled potato
2 c. cubed cooked chicken breast
1 (10 oz.) pkg. refrigerated biscuits, cut in quarters

Preheat oven to 400°. Cook vegetables and potato in microwave. In a 3 quart oblong baking dish, combine soup, milk, thyme, and pepper. Stir in vegetables and chicken. Bake in preheated oven 15 minutes or until mixture begins to bubble. Stir. Arrange biscuits on chicken mixture. Bake 15 minutes longer or until biscuits are golden. Makes 6 servings.

Note: For 2 cups cubed, cooked chicken, prepare 1 pound skinned, boned chicken breast.

FAST AND EASY CHICKEN POT PIE

Colleen Konold

2 pie crusts (uncooked)
2 c. cooked diced chicken
2 cans cream of chicken soup
Choice of vegetables to equal 1½ c. (examples: peas, carrots, potatoes, broccoli)

Preheat oven to 350°. Line 9 inch pie pan with 1 crust. In a separate bowl, mix 2 cans of soup, chicken, and vegetables. Pour into pie plate. Place the other crust on top of soup mixture and seal edges. Bake 30 minutes or until brown.

RO-TEL CHICKEN

Bridget Nyberg

2 to 3 lb. boneless skinless chicken, poached and cubed
12 oz. egg noodles, cooked
12 oz. chopped broccoli, cooked
1 lb. Velveeta cheese, cubed
1 can Ro-Tel (diced tomatoes and green chiles)
1 medium onion, diced
1 medium green bell pepper, diced
1 stick butter

Preheat oven to 350°. Combine cheese cubes and Ro-Tel. Heat in the microwave until cheese is melted. Saute diced onion and diced green pepper in the butter,

then add it to the cheese mixture. Mix in the chicken, broccoli, and noodles. Place in a 13x9 inch baking dish. Bake for 30 minutes.

EASY CHICKEN AND POTATO DINNER

Anne Brennan

4 whole chicken breasts
1 lb. potatoes, cut into wedges
1 c. Italian dressing
2 Tbsp. Italian seasoning
¾ c. Parmesan cheese

Place chicken and potatoes in 13x9 inch baking pan. Pour dressing over both. Sprinkle evenly with seasoning and cheese. Bake at 400° for 45 minutes.

ST. PATRICK CENTER CASSEROLE

½ lb. medium noodles
½ c. butter or margarine
3 c. milk
¼ c. all-purpose flour
⅛ tsp. pepper
2 cans chicken gravy (or chicken broth)
4 c. cooked diced chicken or turkey
¼ c. chopped pimento (optional)
Bread crumb topping

Cook noodles in large amount of boiled salted water until tender; drain. Add ¼ of the butter and ½ cup of the milk. In large pot, melt remaining butter. Blend in flour, 1 teaspoon salt, and pepper. Add remaining 2½ cups milk all at once. Cook quickly, stirring constantly, till mixture thickens and bubbles. Add chicken gravy, diced chicken or turkey, pimento, and noodles; mix well. Spread mixture into 13x9x2 inch baking dish (provided by the center).

Bread crumb topping: Combine 1 cup bread crumbs with 3 tablespoons melted butter or margarine. Mix together with 1 cup shredded American cheese. Sprinkle over top.

POT LUCK CHICKEN

Peggy Bouras

1 c. celery
2 cans cream of mushroom soup
13 oz. Pet milk
5 c. cooked cubed chicken
½ c. green onion, sliced
2 cans chicken and rice soup
1 (5 oz.) can chow mein noodles

Mix the preceding and put in baking dish.

Topping:

½ c. butter

1½ c. herb stuffing

Combine butter and stuffing and sprinkle over chicken mixture. Bake at 350° for 1 hour.

EASY CHICKEN AND PASTA

Kathy Graesser

1 lb. skinless boneless chicken breasts, cut up
1 Tbsp. vegetable oil
1 (10¾ oz.) can cream of mushroom soup
2¼ c. water
½ tsp. dried basil leaves, crushed
2 c. frozen vegetable combination (broccoli, cauliflower, and carrots)
2 c. uncooked corkscrew pasta

In skillet, brown chicken in hot oil. Set aside. Add soup, water, basil, and vegetables. Heat to a boil. Add uncooked pasta. Cook over medium heat 10 minutes, stirring often. The pasta cooks in the soup. Add browned chicken; cook 5 minutes or until pasta is done, stirring often. Serve with grated Parmesan cheese. Serves 4.

CHICKEN TETTRAZINI FOR A CROWD

Addie Tomber

10 chicken breasts, cooked and cut into bite-size pieces
2 lb. spaghetti, cooked
16 oz. mushrooms, chopped
1 (6 inch) green onion, chopped
5 (10¾ oz.) cans cream of chicken soup (can use lowfat)
1 (16 oz.) ctn. sour cream (can use lowfat)
2 (4 oz.) jars chopped pimento
½ c. cooking sherry or white wine
2 Tbsp. Beau Monde seasoning
Grated Parmesan cheese

Saute mushrooms and onions. Add chicken soup, sour cream, chicken, spaghetti, and pimento (with juice). Sprinkle in Beau Monde seasoning; mix well. Put mixture into buttered casseroles (three 3 quart dishes). Sprinkle with Parmesan cheese. Bake 40 to 50 minutes at 350°. Serves 24.

CHICKEN TETTRAZINI

Jeanette Airoldi

4 chicken breasts
½ pkg. spaghetti, cooked
1 can cream of chicken
1 can cream of celery
Swiss cheese
Bread crumbs
Fresh mushrooms
1 small can pimentos
1 can cream of mushroom, diluted with can of milk
Cheddar cheese
Parmesan cheese

Mix ingredients together. Layer in casserole pan with Swiss and Cheddar cheese. Top with Parmesan cheese and bread crumbs. Bake in 350° oven for ½ hour. Makes a big recipe.

TURKEY TETTRAZINI

Peggy Bouras

1 (2 lb.) Louis Rich cooked turkey breast
¼ c. butter
¼ c. flour
½ tsp. salt
¼ tsp. pepper
1 c. chicken broth
1 c. half & half (I use skim milk)
2 Tbsp. cooking sherry
7 oz. linguini
1 can mushrooms (optional)
Grated Parmesan cheese

Cut turkey into bite-size cubes. Melt butter; blend flour and seasonings. Cook over low heat, stirring until smooth. Stir in broth and cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sherry and cooked pasta; add turkey and mushrooms. Pour into greased casserole. Sprinkle with Parmesan cheese. Bake at 350° for 45 minutes.

CHINESE CHICKEN CASSEROLE

Marge Leuthen

2 Tbsp. margarine
1 clove garlic
1 large onion, diced
2 ribs celery, chopped
1 can cream of chicken soup
½ c. milk
½ c. mayonnaise
1 (8 oz.) can water chestnuts, drained
1 (4 oz.) jar mushrooms, drained
2 c. diced cooked chicken (or leftover turkey)
1½ c. dry Pepperidge Farm stuffing mix

Saute the garlic, onion, and celery in margarine. Add the soup, milk, mayonnaise, water chestnuts, mushrooms, and chicken. Place half the mixture in a greased casserole dish. Sprinkle half the dry stuffing mix over it. Repeat, making

a second layer, with stuffing mix layer on top; dot with margarine. Cover and bake at 350° for 30 to 40 minutes or until heated.

ORIENTAL CHICKEN CASSEROLE

Laura Langhorst

Chow mein noodles
1 can cream of chicken soup
1 can cream of celery soup
1 c. water
2 c. chicken, cooked and cut up
1 c. diced celery
¼ c. minced onion
¼ c. red or yellow pepper
1 small can water chestnuts
¼ c. cashew nuts

Mix all preceding ingredients (except chow mein noodles) together. Bake at 350° for 40 minutes. Serve over a bed of rice and sprinkle chow mein noodles on top.

HAWAIIAN CHICKEN

Kathy Deposki

2 Tbsp. salad oil
2 cans cream of chicken soup
1 (13 oz.) can pineapple tidbits with juice
2 or more c. cubed cooked chicken
2 Tbsp. soy sauce
3 c. cooked rice
1 small pinch of garlic salt

In a saucepan, put in the oil and garlic salt. Blend in soup and pineapple juice. Add chicken, pineapple tidbits, and soy sauce. Heat, stirring now and then. Serve over rice.

BEST CHICKEN CASSEROLE EVER

Laura Langhorst

6 chicken breasts, cooked and cubed
2 cans cream of chicken soup
1 c. mayonnaise
4 tsp. minced onion
Juice of 1 lemon
1 c. crushed plain potato chips
1 can chicken broth
2 c. diced celery
1 c. slivered almonds, browned in butter
½ tsp. salt (optional)
1 c. herb stuffing

Blend mayo, soup, and broth. Combine with cubed chicken, onion, celery, almonds, and salt. Put in buttered 13x9 inch pan or casserole bowl. Blend

stuffing and chips and crumble over the chicken mixture. You can refrigerate at this point or go ahead and bake at 350° for 45 minutes. Serves 10 people.

COUNTRY CAPTAIN

Jan Hernon

Stories have it that a spice trade captain brought this curried chicken dish to America. I've added rice to turn it into a one-pot meal. For a festive touch, serve sprinkled with toasted almonds, coconut, and chopped scallions.

1 (28 oz.) can diced peeled tomatoes
1 (15 oz.) can tomato sauce
1 medium onion, chopped
1 tart green apple, chopped
1 green bell pepper, chopped
⅓ c. raisins
1½ Tbsp. Madras curry powder
¾ tsp. garlic powder
½ tsp. ground ginger
⅛ tsp. cayenne
1½ c. converted white rice
6 skinless boneless *chicken* breast halves, trimmed of fat (about 1½ lb.)

In a 5 quart electric slow cooker, mix together the tomatoes with their liquid, tomato sauce, onion, apple, green pepper, raisins, curry powder, garlic powder, ginger, cayenne, and rice. Cut each chicken breast half crosswise into 5 pieces. Stir the chicken pieces into the mixture in the slow cooker.

Cover and cook on the LOW heat setting about 3½ hours or until the chicken is cooked through and the rice is tender; do not overcook or the rice will be mushy. Makes 5 to 6 servings.

COUNTRY FRENCH GRILLED TENDERLOINS

Kate Brouk

Preparation time: 15 minutes. *It's easy.*

1 pkg. Perdue Fit 'n Easy turkey tenderloins
2 Tbsp. fresh lemon juice
1½ Tbsp. stone ground mustard
1 Tbsp. minced fresh tarragon (or 1 tsp. dried)
1 Tbsp. canola oil
Salt and ground pepper to taste

Place turkey in a nonmetal bowl. Whisk together lemon juice, mustard, tarragon, and oil. Season with salt and pepper. Pour mixture over turkey. Cover and marinate, refrigerated, for at least ½ hour. Remove turkey from marinade and grill or broil 5 to 6 inches from heat source until cooked through, 8 to 10 minutes per side. Slice turkey and serve. Serves 4.

Side dish suggestion - Fresh Spring Salad: Arrange 1 bunch cleaned spinach, torn in bite-size pieces, on salad plates. Top with 4 to 6 small strawberries per serving. Drizzle 1 tablespoon poppy seed dressing over each salad.

Easy tip: To speed cleanup, coat grill or broiler pan with vegetable cooking spray before cooking turkey.

POULET AUX QUARANTE GOUSSES D'AIL - CHICKEN WITH FORTY CLOVES OF GARLIC

Donald A. Koppy

6 Tbsp. butter
1 Tbsp. olive oil
1 fresh (not frozen) large frying chicken, cut up into 8 pieces and washed and cleaned
2 entire heads garlic, peeled and blanched in boiling water 10 minutes
½ c. cabernet sauvignon
½ can beef broth
3 Tbsp. thyme
4 whole bay leaves
Salt and pepper

In a large deep frying pan over medium-high heat, melt 2 tablespoons of butter with olive oil. Add chicken and brown on both sides. Place garlic cloves and bay leaves around chicken and season heavily with thyme. Cover pan and cook on medium-low heat for 30 minutes. Remove chicken to warming platter.

Pick out garlic cloves and mash in small bowl to make a type of garlic butter. Discard excess fat from pan; add wine and reduce by half over high heat. Add beef broth and reduce to ¾ cup. Remove pan from heat and add remaining butter. Pour sauce over chicken and serve.

Spread garlic butter over French bread. (Be gauche and serve with steamed French-style green beans and a bottle of cabernet!) Serves 4.

CROCK POT GOOSE

Jim Allgire

1 goose
1 can beer
1 pkg. Italian salad dressing

Thinly slice the goose breast. Combine ingredients in a crock pot and cook on LOW setting for 6 to 8 hours.

SPINACH QUICHE

Maureen Hamtil

1 (8 oz.) pkg. mild Cheddar cheese, shredded
1 (10 oz.) pkg. chopped spinach, cooked and drained
3 eggs, slightly beaten
1 c. milk
4 strips cooked bacon, crumbled
1 pie shell, partially baked (if using Pillsbury crust, bake 4 minutes)

Mix all ingredients and pour into pie shell. Bake for 1 hour at 350°.

SPINACH QUICHE

Christie Schneider

4 eggs
1½ c. milk *(or* evaporated milk if you don't mind the calories)
1 (10 oz.) pkg. frozen spinach, thawed and drained
1 c. grated Swiss *or* Monterey Jack cheese
½ tsp. salt
½ tsp. pepper
1 tsp. basil
1 frozen pie shell

Spread drained spinach over bottom of unbaked pie shell. Sprinkle cheese over spinach. Stir together eggs, milk, salt, pepper, and basil. Pour over spinach and cheese. Bake at 450° for 15 minutes. Reduce to 350° for 25 minutes.

QUICHE LORRAINE

Chris Argent

1 (9 inch) pie pastry
12 slices bacon, crisply fried and crumbled
1 c. shredded Swiss cheese
⅓ c. minced onion
4 eggs
2 c. whipping cream or light cream
¾ tsp. salt
¼ tsp. sugar
⅛ tsp. cayenne red pepper

Heat oven to 425°. Prepare pastry. Sprinkle bacon, cheese, and onion in pastry-lined pie pan. Beat eggs slightly. Beat in remaining ingredients. Pour cream mixture into pie pan. Bake 15 minutes.

Reduce oven temperature to 300° and bake 30 minutes longer or until knife inserted 1 inch from edge comes out clean. Let stand 10 minutes before serving. Makes 6 main dish servings or 8 appetizer servings.

VEAL LEMONADA

Barbara Galli

1½ lb. very thin veal
3 Tbsp. flour
Salt and pepper
4 Tbsp. butter
¼ lb. fresh mushrooms, sliced
½ c. chicken broth
¼ c. sherry or white wine
2 Tbsp. lemon juice
2 garlic cloves

Cut veal into serving size pieces and pound very thin. Season flour with salt and pepper and dredge veal. Melt part of butter in skillet. Add sliced garlic cloves and, over high heat, quickly brown veal, a few pieces at a time. Remove from pan and keep warm.

Discard garlic. Add remaining butter and brown mushrooms lightly. Return veal to skillet; add chicken broth, sherry, and lemon juice (add lemon juice to taste, gradually). Cook, covered, over low heat until tender, about 5 minutes. Serves 3 to 4.

Serve with fettucine or buttered noodles.

Note: Turkey fillets, pounded very thin, may also be used instead of veal.

ROASTED FILET OF VEAL WITH CAPERS AND LEMON SAUCE

Leslie Badami

3 Tbsp. olive oil
1 lb. whole filet of veal
Salt and fresh ground pepper
½ c. dry white wine
2 Tbsp. lemon juice
1 Tbsp. capers, rinsed
½ Tbsp. unsalted butter
1 Tbsp. fresh parsley, chopped

Preheat oven to 400°. Heat oil in an ovenproof skillet over medium-high heat. Season the veal lightly with salt and pepper and add to skillet. Cook until veal is golden on all sides, 3 to 4 minutes. Place veal in oven and bake, uncovered, 10 to 12 minutes (veal should be golden on the outside and pink and juicy on the inside). Remove from oven and place on cutting board to rest while you prepare the sauce.

Put skillet back over high heat and add wine, lemon juice, capers, and butter. Cook and stir until sauce begins to thicken, approximately 1 to 2 minutes. Add parsley and stir. Slice the veal and place in serving dishes. Spoon thickened sauce over the veal and serve. Serves 2.

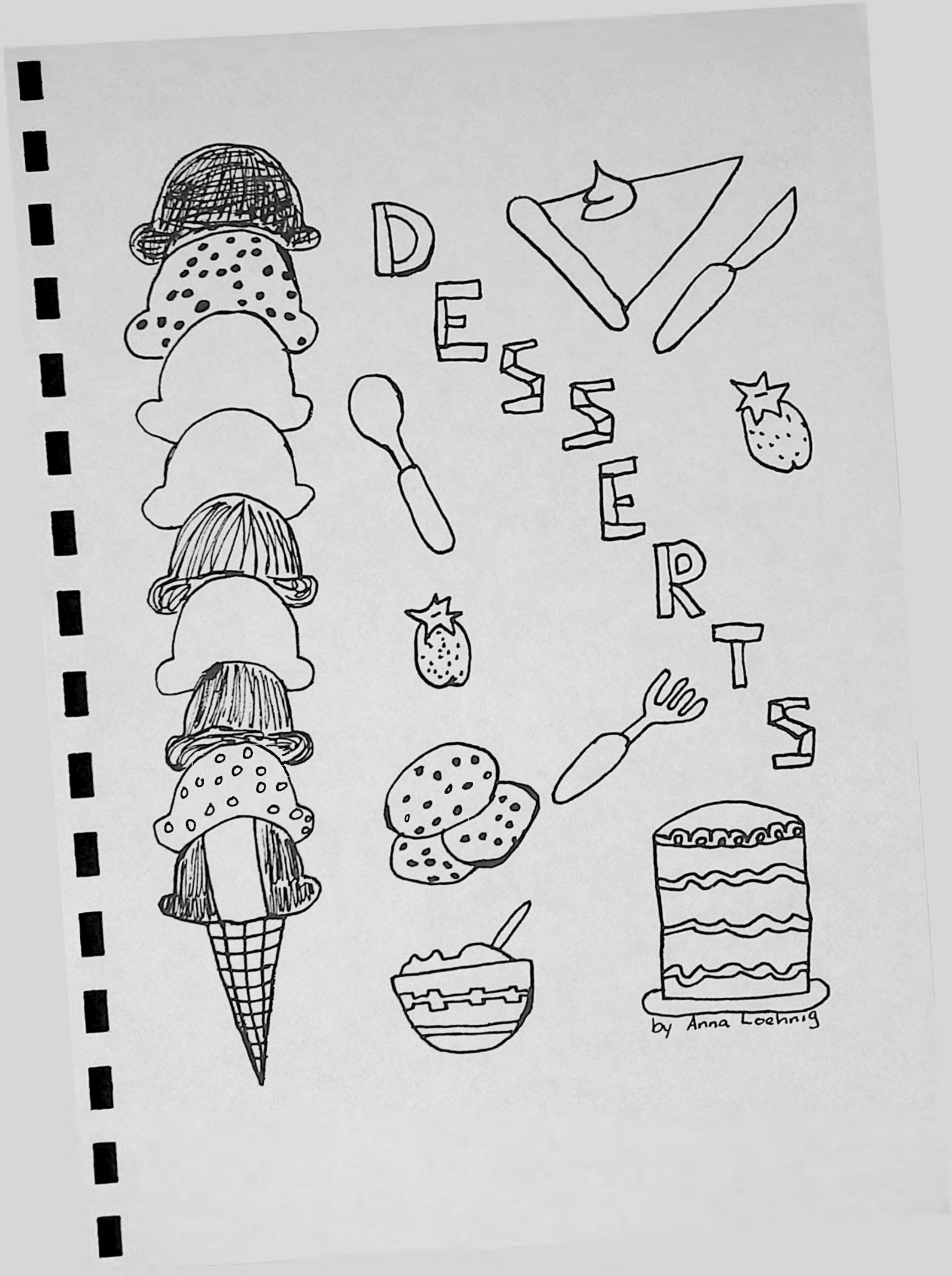
VEAL PICCATA

Muriel Hartmann

1¼ c. flour
1 lb. veal, sliced about ¼ inch thick, then cut into 3x4 inch pieces
¼ c. vegetable oil
2 Tbsp. unsalted butter
2 lemons
¼ c. dry white wine
Salt and pepper to taste

Lightly flour veal on both sides. In large heavy skillet, heat oil and butter until bubbling. Don't burn. Add veal and saute about 3 minutes on each side. As veal cooks, squeeze the juice of 1 lemon over it. Remove veal to a warm platter.

Add wine to pan drippings. Over high heat, stir to deglaze pan, reducing to 3 or 4 tablespoons; spoon over veal. Serve remaining lemon in paper thin slices. Place a slice on each veal scallop. Sprinkle lightly with salt and pepper. Serve at once.


DESSERTS
by Anna Loehnig

Common Baking Dishes and Pans

Spring Form Pan

Layer Cake or Pie Pan

Ring Mold

Baking or Square Pan

Loaf Pan

Brioche Pan

Angel Cake Pan

Bundt Tube

Equivalent Dishes

4-CUP BAKING DISH
= 9″ pie plate
= 8″ x 1¼″ layer cake pan
= 7⅜″ x 3⅝″ x 2¼″ loaf pan

6-CUP BAKING DISH
= 8″ or 9″ x 1½″ layer cake pan
= 10″ pie pan
= 8½″ x 3⅝″ x 2⅝″ loaf pan

8-CUP BAKING DISH
= 8″ x 8″ x 2″ square pan
= 11″ x 7″ x 1½″ baking pan
= 9″ x 5″ x 3″ loaf pan

10-CUP BAKING DISH
= 9″ x 9″ x 2″ square pan
= 11¾″ x 7½″ x 1¾″ baking pan
= 15″ x 10″ x 1″ flat jelly roll pan

12-CUP BAKING DISH OR MORE
= 13½″ x 8½″ x 2″ glass baking dish
= 13″ x 9″ x 2″ metal baking pan
= 14″ x 10½″ x 2½″ roasting pan

Total Volume of Pans

TUBE PANS	
7½″ x 3″ Bundt tube	6 cups
9″ x 3½″ fancy or Bundt tube	9 cups
9″ x 3½″ angel cake pan	12 cups
10″ x 3¾″ Bundt tube	12 cups
9″ x 3½″ fancy tube mold	12 cups
10″ x 4″ fancy tube mold	16 cups
10″ x 4″ angel cake pan	18 cups
SPRING FORM PANS	
8″ x 3″ pan	12 cups
9″ x 3″ pan	16 cups
RING MOLDS	
8½″ x 2¼″ mold	4½ cups
9¼″ x 2¾″ mold	8 cups
BRIOCHE PAN	
9½″ x 3¼″ pan	8 cups

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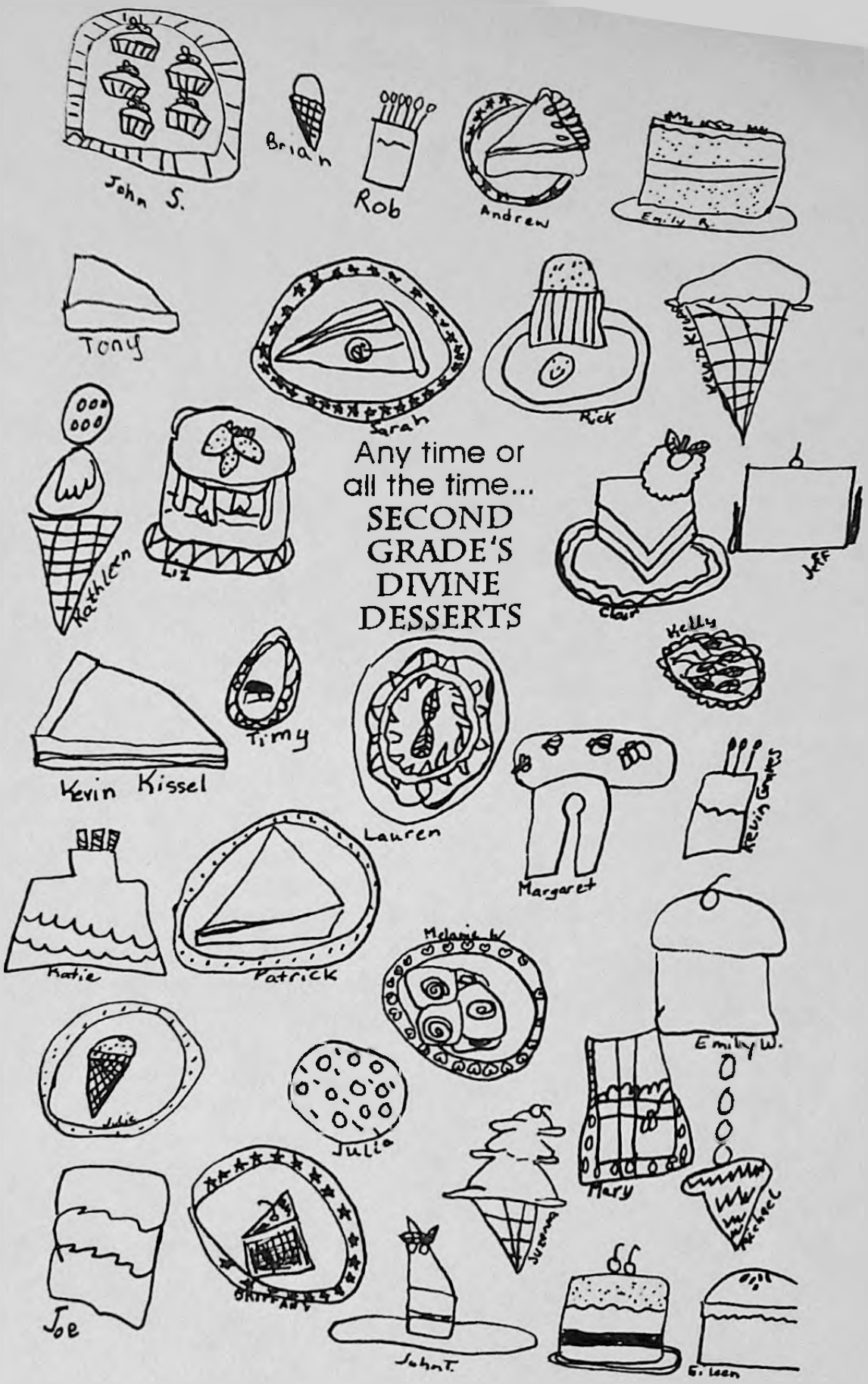

John S.
Brian
Rob
Andrew
Emily R.
Tony
Sarah
Rick
Any time or
all the time...
SECOND
GRADE'S
DIVINE
DESSERTS
Liz
Kathleen
Clair
Jeff
Kelly
Timy
Kevin Kissel
Lauren
Margaret
Katie
Patrick
Julia
Emily W.
Mary
Joe
John T.
Eileen

DESSERTS

BEST BROWNIES

Donna Koppy

⅓ c. butter or margarine
2 sq. unsweetened chocolate
2 eggs, well beaten
1 c. sugar
1 tsp. vanilla
¾ c. sifted all-purpose flour
½ tsp. salt
½ tsp. baking powder
1 c. chopped nuts

Put butter or margarine and chocolate in top of double boiler over hot water and heat, stirring occasionally, to make a paste. Cool slightly. Stir in well beaten eggs. Add sugar and vanilla and mix well. Sift together flour, salt, and baking powder onto wax paper. Stir into chocolate mixture. Add chopped nuts and mix well. Pour into well greased 8 inch square pan and spread evenly. Bake at 350° for 25 to 30 minutes. Cool in pan placed on wire rack.

BLOND BROWNIES

Lynne Whitney

½ c. (1 stick) butter or margarine
2 c. packed brown sugar
2 eggs
1 tsp. vanilla
2 c. flour
2 tsp. baking powder
¼ tsp. salt
1 c. chopped pecans (optional)
1 c. chocolate chips (optional)

Grease 13x9 inch baking pan. Melt butter and stir in sugar. Add eggs and vanilla. Stir until combined. Stir in dry ingredients. Add chips and/or pecans. Spread in pan. Bake at 350° for 20 minutes. (Be careful not to overbake or they will be dry.)

ROCKY ROAD BROWNIES

Muriel Hartmann

Cake:

2 c. sugar
⅓ c. cocoa
1 c. soft butter
4 eggs
1½ c. flour
1 c. chopped pecans
1 (6¼ oz.) pkg. mini marshmallows

Icing:

2 c. powdered sugar
½ c. soft butter
¼ c. evaporated milk
2 Tbsp. cocoa
¼ tsp. vanilla

Combine sugar and cocoa. Cream in butter and eggs until light and fluffy. Add flour. Mix well. Stir in pecans. Pour into greased and floured 9x13 inch pan. Bake at 350° for 30 to 35 minutes or until toothpick comes out clean.

Top evenly with marshmallows. Return to oven 2 to 3 minutes or until the marshmallows melt (swell) slightly. Combine ingredients for icing. Blend well. Spread over cooled marshmallows.

FAMOUS BROWNIES

Jeanette Santen

¾ c. cocoa
1 c. (scant) oil
1½ c. flour
1 tsp. salt
Chopped nuts (optional)
2 c. sugar
2 tsp. vanilla
1 tsp. baking powder
4 eggs

Step 1: Mix oil and cocoa together - set aside.

Step 2: Combine all dry ingredients (flour, baking powder, and salt) - set aside.

Step 3: Beat the eggs until light and fluffy; add the sugar and stir, then add the oil/cocoa mixture and stir well. Add the dry ingredients and stir well. Stir in vanilla and the nuts. Bake in a preheated 350° oven for 30 to 35 minutes in a greased 13x9 inch pan. Cool; cut into squares and *enjoy!*

BROWNINGS

Doris F. Wild

1 stick margarine or butter
1 c. sugar
4 eggs
½ tsp. salt
1 tsp. vanilla
1 c. flour
1 can Hershey's syrup

Cream margarine and sugar; add eggs 1 at a time. Beat well. Add salt, vanilla, flour, and Hershey's syrup. Pour into greased jellyroll pan.

Topping - Mix:

1 stick margarine or butter
1 tsp. vanilla
4 Tbsp. cocoa
1 (1 lb.) box powdered sugar
6 Tbsp. milk
1 c. chopped pecans

Mix topping and put on top of preceding mixture. Bake at 350° for 25 to 30 minutes.

CHERRY COCONUT STRIPS

Joanne Fehling

½ c. softened butter or margarine
2 Tbsp. powdered sugar
1 c. flour
2 eggs
1 c. granulated sugar
¼ c. flour
½ tsp. baking powder
Pinch of salt
½ c. coconut
½ c. drained and chopped maraschino cherries

Cream margarine, powdered sugar, and 1 cup flour together. Pat into bottom of an 8 inch square pan. Bake at 350° for 10 minutes.

Meanwhile, beat together the remaining ingredients and pour over baked crust. Bake 20 to 25 minutes more until beige in color and set. Cool. Slice into 1x2 inch bars. Yield: 32 bars. *These freeze well.*

CHOCOLATE CHERRY BARS

Cathy Hencken

Base:

1 pkg. devil's food cake mix
1 (21 oz.) can cherry fruit filling
1 tsp. almond extract
2 eggs, beaten

Frosting:

1 c. sugar
5 Tbsp. butter or margarine
⅓ c. milk
6 oz. semi-sweet chocolate pieces

Heat oven to 350°. Grease and flour 13x9 inch pan or 10x15 inch jellyroll pan. In large bowl, combine first 4 ingredients (base). Stir by hand until well mixed. Pour into prepared pan. Bake until toothpick comes out clean, 25 to 30 minutes for 13x9 inch pan, 20 to 30 minutes for 10x15 inch pan.

In small saucepan, combine sugar, margarine, and milk. Boil for 1 minute, stirring constantly. Remove from heat. Stir in chocolate pieces until smooth. Pour over warm base.

CHOCOLATE PEANUT BUTTER BARS

Jackie LaVigne

1¼ c. graham cracker crumbs
2 sticks margarine
1 c. crunchy peanut butter
1 lb. powdered sugar
1 (12 oz.) bag chocolate chips

Mix graham crackers, margarine, peanut butter, and powdered sugar; press into 9x13 inch pan. Melt chocolate chips and spread over top. Refrigerate.

CRUNCHY CARAMEL CHOCOLATE CHEWS

Chris Argent

¼ c. margarine
¼ c. white Karo syrup
2 c. Rice Chex, crushed
40 Kraft caramels
3 Tbsp. milk
1 (6 oz.) pkg. chocolate chips
1 c. chopped walnuts

Melt margarine with syrup over a low heat. Stir in crushed Rice Chex. Press into 9x9 inch square pan. Bake at 350° for 10 minutes.

Melt caramels with milk in a heavy saucepan over low heat, stirring constantly, until smooth. Pour over crust. Sprinkle with chocolate chips and nuts. Cool completely before cutting. Makes 16 squares.

DREAM BARS

Kathy Graesser

½ c. butter or margarine
½ c. brown sugar, packed
1 c. flour

Topping:

2 eggs, well beaten
1 tsp. vanilla
1 tsp. baking powder
2 Tbsp. flour
½ tsp. salt
1 c. coconut
1 c. pecans
1 c. chocolate chips

Heat oven to 350°. Mix shortening and sugar thoroughly. Stir in flour. Press and flatten in bottom of ungreased 9x13 inch pan. Bake 10 minutes, then spread with topping. Return to oven and bake 25 minutes more.

Topping: Mix eggs, sugar, and vanilla; mix with flour, baking powder, and salt. Stir in nuts, coconut, and chocolate chips.

Cool slightly and then cut into bars.

FRENCH VANILLA MACAROON BARS

Denise Messerly

1 (2 layer size) pkg. French vanilla cake mix
⅓ c. margarine or butter
1 Tbsp. water
1 tsp. vanilla
2 eggs
1½ c. coconut
½ c. white chocolate chips

Heat oven to 350°. Grease 9x13 inch pan. Place cake mix in large bowl. With pastry cutter or fork, cut in margarine until mixture resembles coarse crumbs. Add water, vanilla, and egg; blend well. Stir in coconut. Press dough in baking pan.

Bake 16 to 22 minutes or until golden brown and edges begin to pull away from sides of pan. Cool 15 minutes. Place white chocolate chips in small Ziploc bag. Place in bowl of hot water until melted. Cut off small corner of bag and drizzle over bars.

PECAN PIE BARS

Patti Loehnig

1 (19 oz.) yellow cake mix, divided
1 stick melted butter or oleo
4 eggs, divided
½ c. brown sugar
1½ c. corn syrup
1 tsp. vanilla
1 c. chopped pecans

Mix cake mix (reserve ⅔ cup for later) with melted butter and 1 egg. Press into a 9x13 inch pan. Bake at 350° for 15 to 20 minutes until golden brown. With electric mixer, beat reserved cake mix, brown sugar, corn syrup, vanilla, and 3 eggs for 1 to 2 minutes. Pour over baked crust. Sprinkle with the pecans. Bake an additional 30 to 35 minutes until set. Cool; cut into 3 to 4 dozen bars.

These are delicious and chewy when refrigerated.

PUMPKIN BARS

Lynn Whitney
Mary Ann Kinsella

2 c. flour
2 c. sugar
1 (16 oz.) can solid pumpkin
1 c. oil
4 eggs
2 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt

Combine all ingredients in mixer and mix well. Pour into ungreased 15½ x 10 inch jellyroll pan. Bake at 350° for 25 to 35 minutes. Check with toothpick. Cool.

Icing:

8 oz. cream cheese
6 Tbsp. margarine or butter
4 c. powdered sugar
1 tsp. vanilla

Mix icing ingredients together until smooth. Ice cool cake. Cut into bars. Store in refrigerator.

REESE'S PEANUT BUTTER BARS

Mary Aubuchon

1 box powdered sugar
1 c. smooth peanut butter
2 sticks melted margarine
1 c. graham cracker crumbs
1 large bag chocolate chips, melted

Combine first 4 ingredients until smooth. Spread into layer on pizza pan. Pour melted chocolate chips over layer. Let cool. Cut and serve.

SWEET LEMON SQUARES

Betty Amelotti

2 c. flour
½ c. powdered sugar
1 c. butter
1½ tsp. vanilla
4 eggs
1½ c. sugar
⅓ c. lemon juice (2 lemons)
1 tsp. lemon peel, grated

Combine flour and powdered sugar; using pastry blender or 2 knives, cut in butter until mixture resembles fine meal. Blend in vanilla. Lightly press mixture into 13x9 inch pan until it forms an even crust. Bake at 350°F. for 20 minutes or until edges are lightly golden.

Combine eggs, sugar, lemon juice, and lemon peel; mix well. Pour over hot crust. Return to oven; bake an additional 20 minutes. Remove from oven and sprinkle with additional powdered sugar. Cool completely; cut into bars. Makes 2 dozen bars.

APPLE CAKE

Donna Hellwege

3½ c. chopped peeled apples
1 c. oil
3 eggs, beaten
1 tsp. baking soda
½ tsp. salt
2 c. sugar
¼ c. Karo syrup
1 tsp. vanilla
2 c. flour
1 tsp. cinnamon
½ c. coconut (optional)
½ c. chopped nuts

Mix all ingredients by hand. Add ⅛ to ¼ cup milk if dough is too stiff to stir. Grease 9x13 inch pan. Pour batter into prepared pan. Bake at 350° for 45 to 50 minutes. Cool. Drizzle with glaze if desired.

APPLE CHIP CAKE (NEEDS NO ICING)

Clara Batye

1½ c. vegetable oil
2 c. granulated sugar
2 large eggs or 3 medium eggs
1 c. chopped pecans
3 c. peeled chunked apples
½ tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
2 tsp. vanilla
3 c. all-purpose flour

Beat until light and fluffy the vegetable oil, 2 cups sugar, and eggs. Add and mix flour, cinnamon, salt, baking soda, and vanilla. Stir in chunked apples and pecans. Grease the bottom of pan. Bake in 13x9x2 inch pan for 1 hour at 350°.

CINNAMON APPLE CAKE

Barbara Galli

(From *Cooking Light*)

1¾ c. granulated sugar
½ c. margarine, softened
1 tsp. vanilla
6 oz. block style fat free cream cheese, softened
2 large eggs
1½ c. all-purpose flour
1½ tsp. baking powder
¼ tsp. salt
2 tsp. ground cinnamon
3 c. chopped peeled Rome apples
Nonstick cooking spray

Preheat oven to 350°. Beat 1½ cups sugar, margarine, vanilla, and cream cheese at medium speed of electric mixer until well blended, about 4 minutes. Add eggs, 1 at a time, beating well after each addition. Combine flour, baking powder, and salt. Add flour mixture to cream cheese mixture, beating at low speed until blended.

Combine remaining ¼ cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture with apples in a bowl; stir apple mixture into batter. Pour batter into an 8 inch springform pan coated with cooking spray. Sprinkle batter with remaining cinnamon mixture. Bake for 1 hour and 15 minutes until cake pulls away from sides of pan. Let cool on wire rack.

Note: Can make this cake in 9 inch square pan - reduce baking time by 5 minutes.

AUNT GRACE'S SWEDISH NUT CAKE

Laura Langhorst

2 eggs
2 c. sugar
1½ tsp. baking soda
⅔ c. chopped nuts
2 c. flour
1 (20 oz.) can crushed pineapple (undrained)
1 tsp. vanilla

Mix all ingredients together; stir well. Pour into *greased* 13x9 inch pan. Bake at 350° for 35 to 40 minutes. Spread with icing while cake is still warm.

Icing:

1 (8 oz.) pkg. cream cheese
1 (16 oz.) box powdered sugar
⅔ c. chopped nuts
1 stick oleo
2 tsp. vanilla

Mix together and spread on warm cake.

CARROT APPLE CAKE

Peggy Krupp

Cake:

Shortening (to prepare pan)
3 c. all-purpose flour
2 c. sugar
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt
1⅓ c. vegetable oil
3 eggs
1 tsp. vanilla
⅓ c. buttermilk
1 (8 oz.) crushed pineapple
½ c. golden raisins
1 c. chopped pecans
2 c. grated carrots
1 c. chopped/peeled apples

Preheat oven to 300°. Grease and flour fluted tube pan. Sift first 5 ingredients together. Mix soda with buttermilk and add to flour mixture. Add oil, eggs, and vanilla. Beat slowly with mixer until blended. Beat on medium speed for 3 minutes. Dough will be stiff and sticky.

Stir in pineapple, raisins, nuts, carrots, and apples. Pour into pan. Bake for 1½ hours or until toothpick comes out clean. Cool in pan for 15 minutes. Remove from pan and cool completely. Frost with Cream Cheese Frosting (following) and sprinkle extra nuts on top.

Frosting:

½ c. (1 stick) butter
1 (3 oz.) cream cheese, softened
1 (1 lb.) box powdered sugar
¼ c. orange juice
4 tsp. orange rind
1 dash of salt
1 tsp. vanilla

Beat butter and cream cheese on high until fluffy. Gradually beat in sugar alternately with orange juice until soft and spreadable. Stir in orange rind, salt, and vanilla. Frost cool cake.

CHOP SUEY CAKE

Jill Griffard

Cake:

2 c. flour
2 c. sugar
1 c. chopped walnuts or pecans
2 eggs
2 tsp. baking soda
1 large can crushed pineapple (with juice)

Mix cake ingredients together and pour into greased and floured 9x13 inch pan. Bake at 350° for 40 minutes.

Frosting:

1 (8 oz.) pkg. cream cheese
1 stick oleo
2 c. powdered sugar
1 tsp. vanilla

Mix frosting ingredients together and frost cake as soon as it comes from oven.

COCOA APPLE CAKE

Polly Spoede

Tender moist cake; keeps well.

3 eggs
2 c. sugar
1 c. (2 sticks) margarine
½ c. water
2½ c. all-purpose flour
2 Tbsp. cocoa
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. allspice
1 c. finely chopped nuts
½ c. chocolate bits
2 apples, cored and grated or finely chopped (2 c.)
1 Tbsp. vanilla

Beat together eggs, sugar, margarine, and water until fluffy. Sift together flour, cocoa, soda, cinnamon, and allspice. Add to creamed mixture and mix well. Fold in nuts, chocolate chips, apples, and vanilla until evenly distributed. Because the dough is very stiff, I fold in the nuts, chocolate chips, apples, and vanilla with a big spoon. Spoon into greased and floured 10 inch loose bottom tube pan - a regular tube pan works well too. Bake in a 325° oven for 60 to 70 minutes until cake tests done. Wait until Bundt pan is cool before removing cake. Makes 1 cake, 10 servings.

COCONUT POUND CAKE

Peg Matthews

Cream 1 pound butter (room temperature) with 2 cups sugar. Add 1 cup flour gradually; beat in 6 eggs, 1 at a time. Add 1 cup flour and 1 (7 ounce) package coconut. Blend well. Add 1 teaspoon vanilla extract and 1 teaspoon almond extract.

Grease and flour angel food pan; place batter in prepared pan. Bake in preheated oven at 350° for 1 hour and 15 minutes. While cake is still warm, poke holes in it and pour over sugar glaze.

Glaze:

1 c. sugar
½ c. water
½ tsp. coconut flavor
½ tsp. almond flavor

Boil over low heat and keep stirring. Pour over warm cake.

AWESOME COCONUT CAKE

Karen Rowland

1 yellow cake mix
1 can cream de coconut
1 can Eagle Brand milk
1 large container Cool Whip
1 large bag coconut

Cook yellow cake mix, according to directions, in a 9x13 inch pan. After cooked and still hot, mix the cream de coconut and the Eagle Brand milk together and pour over hot cake.

When ready to serve, put Cool Whip and then coconut over the top of the cake in layers.

JEWISH COFFEE CAKE

Mary Kimmich

1 box yellow cake mix
1 small pkg. instant vanilla pudding
½ c. salad oil
1 c. sour cream (8 oz.)
4 eggs (unbeaten)
2 tsp. vanilla

Put in large bowl and mix well.

Filling:

⅓ c. sugar
½ c. pecans, chopped
1 tsp. cocoa
1 tsp. cinnamon

Grease tube pan well. Put in a layer of dough, then filling, then dough again and filling for the top. Bake at 350° for 50 to 55 minutes. Lift out of pan; do not turn over.

CREAM PUFF CAKE

Mary Ann Siebert

½ c. butter (oleo)
1 c. flour
4 eggs
1 c. water

Filling:

3 (4 oz.) boxes instant vanilla pudding
1 (8 oz.) pkg. cream cheese, softened
4 c. milk

Topping:

1 (8 oz.) container frozen topping
Chocolate syrup

Pour 1 cup water in saucepan. Add butter. Bring to boil and add flour. Stir until well mixed. Remove from heat and let stand for 2 minutes. Add eggs, 1 at a time, beating well after each addition. Spread mixture in well greased 9x13 inch pan. Bake in preheated oven (400°) for 30 to 35 minutes. Do not overbake. Cool completely.

Combine pudding mix, cream cheese, and milk and mix thoroughly. Pour mixture into cooled crust. Cover with whipped topping and drizzle with chocolate. Keep refrigerated. Yield: 12 servings.

CREAM CHEESE POUND CAKE

Bonnie Forst

1 (8 oz.) pkg. cream cheese
3 sticks butter, softened (or 2 sticks margarine and 1 butter)
6 eggs
3 c. sugar
3 c. flour
1 tsp. vanilla

Blend cream cheese and butter until fluffy; add sugar. Add flour and eggs; stir in vanilla. Pour into greased and floured tube pan. Bake 1½ hours at 300°. Test with toothpick. If it comes out clean, cake is done. If not, bake 10 more minutes and test again.

EASY POUND CAKE

Polly Spoede

1 lb. butter or margarine
1 lb. powdered sugar
2½ c. flour
6 eggs
1 tsp. vanilla
¾ c. chopped nuts

Cream butter and sugar. Add eggs, 2 at a time, alternately with flour. Add vanilla. Sprinkle chopped nuts on the bottom of greased and floured tube pan. Add batter and bake at 375°F. for an hour or until done.

CHOCOLATE-APPLESAUCE CAKE

Kathy Graesser

½ c. margarine
1½ c. sugar
1 tsp. cinnamon
2 eggs
2 c. applesauce
1 tsp. vanilla
1½ tsp. baking soda
2 c. flour
2 Tbsp. cocoa

Topping:

¾ c. brown sugar
1 c. chocolate chips
¾ c. chopped pecans

Cream margarine and sugar. Add applesauce, eggs, and vanilla. Mix well. Add flour, cinnamon, baking soda, salt, and cocoa. Blend until mixed well. Put in greased and floured 9x13 inch cake pan.

Mix brown sugar, chocolate chips, and chopped pecans. Sprinkle over batter and gently pat into batter. Bake in 350° oven for 40 minutes.

CHOCOLATE CHERRY CAKE

Mary Vieth

Cake:

1 pkg. fudge cake mix
1 can cherry pie filling
2 eggs, beaten
1 tsp. Almond extract

Combine all ingredients in a large bowl. Stir until well blended. Pour into a greased and floured 9x13 inch pan. Bake at 350° for 40 minutes. Frost when cool.

Frosting:

1 c. sugar
¼ c. plus 5 Tbsp. margarine
¼ c. milk
1 c. chocolate chips

Boil sugar, milk, and margarine. Cook 2 minutes, stirring well. Add chocolate chips; stir until smooth. Cool and frost.

CHOCOLATE CHIP CAKE

Jeanette Airoldi

1 devil's food cake mix
¼ c. oil
2 eggs
1½ c. water
1 small instant chocolate pudding
6 oz. chocolate chips (add last)

Pour oil in a 9x13 inch cake pan. Pour the other ingredients into the pan and mix. Bake for 35 to 40 minutes in a 350° oven.

CHOCOLATE ICEBOX CAKE

Pat Mueth

1 (12 oz.) pkg. chocolate chips
1 pt. whipping cream
1 angel food cake
4 eggs
2 Tbsp. sugar

Melt chocolate chips over very low heat. Stir in 4 beaten egg yolks. Whip 4 egg whites until stiff, adding 2 tablespoons sugar while beating. Blend by hand egg white mixture and chocolate mixture. Beat whipping cream and fold into chocolate mixture. Break up angel food cake into chunks.

Butter 13x9 inch pan. Add thin layer of chocolate mixture, then layer of cake chunks, then layer of chocolate mixture, then layer of cake chunks; end up with chocolate mixture. Refrigerate 24 hours or overnight.

HEAVENLY CHOCOLATE CAKE

Muriel Hartmann
Rose Schwartz

1 box chocolate cake mix
1 (14 oz.) can sweetened condensed milk (not evaporated)
1 (12 oz.) jar caramel ice cream topping
1 (8 oz.) container frozen non-dairy whipped topping, thawed
2 Heath candy bars, crushed

For best results, prepare cake 1 day ahead. Bake cake in a 9x13 inch cake pan according to package directions. Let cool completely.

With end of wooden spoon, poke holes in cake. Pour sweetened condensed milk over top of cake; let soak in for 5 minutes. Pour ice cream topping over cake; let soak in for 5 minutes. Ice cake with whipped topping. Sprinkle crushed candy over top. Chill overnight. Yield: 16 (very rich) servings.

Note: Just as delicious made with Betty Crocker Sweet Rewards fat free cake mix, Eagle Brand fat free sweetened condensed milk, Smucker's lite fat free caramel topping, and Cool Whip lite.

TRIPLE CHOCOLATE FANTASY

Mary Ann Dreher

Cake:

1 (18.25 oz.) pkg. devil's food cake mix
3 eggs
1⅓ c. water
½ c. vegetable oil
½ c. chopped walnuts (optional)

Glaze:

1 (12 oz.) pkg. semi-sweet chocolate chips
6 Tbsp. butter or margarine
¼ c. coarsely chopped walnuts

White Chocolate Glaze:

½ c. (3 oz.) vanilla milk chips
1 Tbsp. shortening

Grease and flour 10 inch Bundt pan. In large mixer bowl, combine cake mix, eggs, water, and oil. Beat at medium speed for 2 minutes. Stir in ½ cup walnuts. Pour into prepared pan. Bake in 350° oven for 45 to 50 minutes or until wooden pick inserted in center comes out clean. Cool in pan for 25 minutes before inverting onto serving plate. Cool completely.

To make chocolate glaze, combine chocolate chips and butter in 2 cup glass measure. Microwave (HIGH) for 1½ minutes or until smooth and shiny when stirred. Spread hot glaze over cooled cake. Top with the ¼ cup chopped walnuts.

In 1 cup measure, combine vanilla milk chips with shortening; microwave (HIGH) for 50 to 60 seconds or until smooth when stirred. Drizzle hot glaze over cake. Makes 12 to 16 servings.

CHOCOLATE PEANUT BUTTER CAKE

Judy Cassilly

1 pkg. yellow cake mix
2½ c. peanut butter
8 oz. semi-sweet chocolate (may use chocolate chips)
¾ c. chocolate syrup
1 c. powdered sugar
¼ c. milk
Chopped peanuts

Mix cake according to directions. Add ½ cup peanut butter. Bake 30 minutes. Cool in pan 10 minutes. Melt chocolate in syrup. Add 2 cups peanut butter, then powdered sugar and milk. Ice cool cake. Cover sides of cake with chopped peanuts.

Note: This recipe makes a lot of frosting. For best results, use it *all*. Chocolate lovers will think they've died and gone to heaven!

HOT FUDGE CAKE

Dana Peterfeso

1 c. all-purpose flour
¾ c. granulated sugar
6 Tbsp. unsweetened cocoa powder, divided
2 tsp. baking powder
¼ tsp. salt
½ c. milk
2 Tbsp. vegetable oil
1 tsp. vanilla
1 c. packed brown sugar
1¾ c. hot water

Preheat oven to 350°. In a medium bowl, combine flour, sugar, 2 tablespoons cocoa, baking powder, and salt. Stir in milk, oil, and vanilla until smooth. Spread in an ungreased 9 inch square pan. Combine brown sugar and remaining 4 tablespoons (¼ cup) cocoa; sprinkle over batter. Pour hot water over all; do not stir. Bake for 35 to 40 minutes.

Serve warm with whipped cream or ice cream.

TRIPLE CHOCOLATE CAKE

Dana Peterfeso

1 (2 layer size) pkg. devils food cake mix
1 (4½ oz.) pkg. chocolate instant pudding and pie filling
1 (6 oz.) pkg. semi-sweet chocolate morsels
1¼ c. water
¼ c. vegetable oil
2 eggs

Combine dry cake mix, dry instant pudding, chocolate morsels, water, oil, and eggs in an ungreased 13x9x2 inch baking pan. Mix with a fork, scraping corners frequently, until all ingredients are moistened. Stir batter vigorously with a fork for 1 minute; scrape sides of pan with rubber spatula. Spread well mixed batter evenly in pan.

Bake in a preheated 350° oven for 40 to 45 minutes or until top springs back when touched lightly in center. Cool. Loosen cake from sides of pan; cut and serve directly from pan. Store any remaining cake, loosely covered, in refrigerator. Yield: 16 to 20 servings.

Note: Cooled cake can be sprinkled with confectioners sugar if desired.

DAFFODIL CAKE

Joan Pfeifer

1 pkg. yellow cake mix
1 (8 oz.) pkg. Philly cream cheese
1 c. milk
½ c. sugar
1 (3 oz.) pkg. vanilla *instant* pudding
1 (1 lb.) can crushed pineapple, well drained
1 (8 oz.) ctn. Cool Whip
¼ c. chopped pecans

Bake cake according to package directions in 9x13 inch pan. Cool. Cream together cream cheese, milk, sugar, and pudding mix; spread on top of cake. Spread pineapple on top of pudding mixture. Top with Cool Whip and sprinkle with chopped nuts. Refrigerate.

DUMP CAKE

Debbie Solomon
Anne Perrini

1 can crushed pineapple with juice
1 can pie filling of your choice (cherry, strawberry, etc.)
1 box white cake mix
1½ sticks butter
1 c. chopped pecans

In a 9x13 inch pan, layer as follows: Pineapple with juice, pie filling, dry cake mix, and butter, chopped up. Sprinkle with chopped pecans. Bake at 350° for 1 hour. *Very easy to make and delicious!*

EARTHQUAKE CAKE

Joan Heumann

1 c. coconut
1 c. chopped pecans
1 box German chocolate cake
1 stick margarine, softened
1 (8 oz.) cream cheese, softened
1 lb. powdered sugar

Spread the coconut on the bottom of a 9x13 inch pan. Next, spread the pecans on top of the coconut. Mix the box of German chocolate cake according to its directions. Pour the cake over the coconut and nuts.

In a separate bowl, mix the margarine, cream cheese, and powdered sugar until well mixed. Drop by spoonfuls over the cake mixture. Do not stir. Bake at 350° for 50 minutes.

ECLAIR CAKE

Karen Rowland

You will need 1 box graham crackers.

Filling:

2 (3 oz.) boxes instant vanilla pudding mix
3 c. 2% milk
1 (9 oz.) container Cool Whip

Mix ingredients together.

Topping (frosting):

2 (1 oz.) Nestle baking chocolate liquid (or use 6 level Tbsp. cocoa and 2 Tbsp. shortening or oil)
2 Tbsp. vanilla
3 Tbsp. 2% milk
3 Tbsp. melted butter
2 Tbsp. Karo syrup
1½ c. powdered sugar

Butter 9x13 inch pan. Line bottom of pan with graham crackers. Pour ½ of the filling over the graham crackers. Put another layer of graham crackers. Pour the rest of the filling over the graham crackers. Put another layer of graham crackers. Pour topping (frosting) over the graham crackers, then refrigerate.

ECLAIR CAKE

Lucille (Peggy) Matthews

1 c. water
1 c. margarine
1 c. flour
4 eggs
1 large or 2 small instant vanilla pudding
1 (8 oz.) cream cheese
1 (10 to 12 oz.) Cool Whip
Chocolate syrup

Bring to boil water and margarine; stir till margarine is melted. Add flour; mix and stir for 1 minute. Remove from heat. *Cool 15 minutes.* Add 4 eggs (1 at a time). Beat each well. Spread on greased jellyroll size pan with sides (approximately 12x17 inch). Bake at 400° for 30 minutes. *Let cool.*

Make vanilla pudding according to package instructions. Add cream cheese (room temperature). Beat with electric mixer till blended. Spread over cooled pastry. Top with Cool Whip. Drizzle with chocolate syrup. Refrigerate.

ELEGANT EASY WINE CAKE

Louise Hauf

1 lb. 3 oz. yellow cake mix
1 small vanilla instant pudding mix
4 eggs
¾ c. oil
¾ c. Lake Niagara or Lake Roselle wine (I use whatever wine is on hand)
¾ tsp. nutmeg or mace

Combine all ingredients. Mix with electric mixer on medium speed for 5 minutes. Pour batter into greased and floured tube or Bundt pan. Bake at 350° for 45 to 50 minutes. Cool in pan about 5 minutes before removing to rack. Sprinkle with confectioners sugar.

GOOEY BUTTER CAKE

Veronica Brooks
Dottie Patton

1 yellow or white cake mix
¼ c. water
1 stick margarine
2 eggs
1 (1 lb.) box powdered sugar
2 eggs
1 (8 oz.) cream cheese

Mix cake mix, water, 2 eggs, and margarine together. Spread out in a 9x13 inch cake pan. Mix powdered sugar, 2 eggs, and cream cheese together. Spread on top of first mixture. Bake at 350° for 40 minutes or until golden brown.

ITALIAN CREAM CAKE

Mary Ann Siebert

(Recipe from Texas)

1 stick margarine
½ c. vegetable shortening
2 c. sugar
5 egg yolks, slightly beaten
2 c. flour
5 egg whites
1 tsp. baking soda
1 c. buttermilk
1 tsp. vanilla
1 small can Angel Flake coconut
1 c. chopped nuts

Preheat oven to 350°. Cream margarine and shortening; add sugar and beat until smooth. Add egg yolks; beat well. Combine flour and soda; add to creamed mixture. Fold in egg whites which are beaten to stiff peaks. Bake in 13x9x2 inch pan at 350° for 25 minutes or until cake tests done.

Icing:

1 (8 oz.) pkg. cream cheese, softened
½ stick margarine, softened
1 (1 lb.) box powdered sugar
1 tsp. vanilla

Cream cheese and butter until smooth; add sugar and vanilla. Beat well. Spread on cooled cake.

JOHNNY CRUMB CAKE

Kathy Graczak

2½ c. flour
2 c. sugar
1 Tbsp. ground nutmeg
1 Tbsp. cinnamon
⅔ c. Crisco
1 egg
1 c. sour milk (1 tsp. baking soda dissolved in milk)

Crumb all together (put aside 2 cups). Add egg and milk; mix. Put in greased 9x13 inch pan. Sprinkle reserved crumbs on top. Bake 30 minutes at 350°.

MOM'S LEMON CAKE

Mary Cullen Lynch
in memory of Ann Cullen

4 eggs
1 box lemon cake mix
1 small pkg. lemon instant pudding
¾ c. cooking oil
¾ c. water

Icing:

2 c. powdered sugar
Juice of 2 lemons

Beat eggs in mixing bowl. Add cake mix, instant pudding, cooking oil, and water. Beat until well blended and pour into a tube or spring form pan which has been heavily coated with unsalted vegetable shortening. Bake for 35 to 40 minutes at 350°. Let stand for a few minutes, then punch holes in it with a cake tester or toothpick.

Make icing. If too thick, add a small amount of water; dribble over cake while still warm - it soaks into cake through poked holes.

LEMON CAKE

Bernice Hogenkamp
Regina Breihan

1 box yellow cake mix
1 box instant pudding (coconut or vanilla)
4 whole eggs
¾ c. Wesson oil
¾ c. water

Lemon Mixture:

2 c. powdered sugar
⅓ c. ReaLemon juice concentrate (out of bottle)
2 Tbsp. butter
2 Tbsp. water

Mix together. Don't grease pan. Bake at 350° for 30 minutes. When done, take a large meat fork and punch holes all over the cake. When cake is cool, pour Lemon Mixture over cake.

Variation: Can use lemon jello instead of pudding.

LOS ANGELES ORANGE CAKE

Donna Koppy

Cake:

1 stick butter
¾ c. sugar
2 eggs, separated
2 oranges, grated (save juice and peel)
1½ c. flour
1½ tsp. baking powder
¼ tsp. salt
½ c. fresh squeezed orange juice

Glaze:

¼ c. fresh orange juice
¼ c. granulated sugar

Preheat oven to 350°. Grease and flour 10 inch Bundt pan or angel food pan. Cream butter, gradually adding the sugar, beating until light. Beat in egg yolks 1 at a time. Add orange zest (peel). Sift the flour and dry ingredients. Add dry ingredients, alternating with the orange juice to the batter. Beat egg whites until stiff, then fold into the batter. Pour into prepared pan and bake at 350° until sides of cake shrink away from the side of the pan. Cool 10 minutes in pan. Unmold and drizzle with orange glaze while cake is warm.

For glaze: Combine orange juice with sugar in small saucepan. Simmer gently for 5 minutes, stirring constantly, until a light syrup forms. Drizzle over cake.

MARASCHINO CHERRY CAKE WITH FLUFFY MARSHMALLOW ICING

Marie C. Hackmann

Cake:

2¾ c. sifted all-purpose flour
1¾ c. granulated sugar
4 tsp. baking powder
1 tsp. salt
⅔ c. hydrogenated vegetable shortening
⅓ c. juice from maraschino cherries
⅔ c. milk
16 maraschino cherries
5 egg whites (⅔ c. - unbeaten)
½ c. chopped nuts

Grease well and flour 2 round (9 inch) layer pans or 1 oblong 13 x 9½ x 2 inch pan. Set aside. Sift flour, sugar, baking powder, and salt into mixing bowl. Add shortening, cherry juice, milk, and cherries. Beat 2 minutes on medium speed of electric mixer or 300 vigorous strokes by hand. Add egg whites. Beat 2 more minutes. Fold in nuts. Pour batter into prepared pans. Bake at 350°.

Fluffy Marshmallow Icing:

1 c. granulated sugar
⅓ c. water
¼ tsp. cream of tartar
2 egg whites (⅓ c.)
8 soft marshmallows, quartered
1 tsp. vanilla

Beat egg whites until stiff enough to hold a peak. Mix sugar, water, and cream of tartar in a saucepan. Boil rapidly, without stirring, until syrup spins a 6 to 8 inch thread (242° on a candy thermometer). Pour hot syrup very slowly in a thin stream into stiffly beaten egg whites, beating constantly. Add vanilla. Continue beating until icing holds its shape.

Note: Be sure you are organized before putting sugar and water on to boil as once it begins to reach 242°, marshmallows have to be ready and egg whites beaten.

OATMEAL CAKE

Bernice Ann Magee
Clara Batye

Pour 1¼ cups boiling water over 1 cup quick oats. Add 1 stick margarine/butter. Cover and let stand for 20 minutes.

Add:

1 c. white sugar
1 c. brown sugar
2 eggs
1⅓ c. plain cake flour
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
½ tsp. nutmeg

Topping - Mix:

6 Tbsp. melted butter
1 c. chopped nuts
½ c. sugar
½ tsp. vanilla
¼ c. cream (evaporated milk)
1 c. coconut

Stir all together; pour into a greased flat pan (large). Bake at 350° for 35 minutes.

After the cake is baked, spread the topping on the cake and place under the broiler until coconut is brown; approximate time, 5 minutes.

PEACHES AND CREAM

Kathy Chilenski

1 (8 oz.) can Pillsbury crescent rolls
16 oz. Philadelphia cream cheese, softened
1 c. sugar
2 tsp. vanilla
2 (21 oz.) cans prepared peach fruit filling
½ c. flour
¼ c. firmly packed brown sugar
3 Tbsp. butter, softened
½ c. chopped nuts

Heat oven to 375°. Separate crescent dough into 2 long rectangles. Place in ungreased 9x13 inch pan; press dough to cover bottom of pan, sealing perforations.

Blend cream cheese, sugar, and vanilla until smooth; spread over the dough. Spoon fruit filling evenly over cream cheese mixture. Combine flour, brown sugar, and butter; mix well until crumbly. Stir in nuts. Sprinkle crumb mixture over fruit filling. Bake at 375° for 25 to 30 minutes or until golden brown. Cool. Cut into squares. Top with Cool Whip if desired.

PEPSI-COLA CAKE AND ICING

Jane Oliger

2 c. unsifted flour
2 c. sugar
2 sticks oleo
3 Tbsp. cocoa
1 c. Pepsi
½ c. buttermilk
2 eggs, beaten
1 tsp. soda
½ c. miniature marshmallows
1 tsp. vanilla

Icing:

½ c. butter
3 Tbsp. cocoa
½ c. Pepsi
1 box powdered sugar
1 c. pecans, chopped

Combine flour and sugar. Heat butter, cocoa, and Pepsi to boiling; pour over sugar and flour mixture. Mix well. Combine the remaining ingredients and beat together. Add buttermilk mixture and mix well. Batter will be thin and marshmallows floating on top. Bake at 350° for 30 to 35 minutes in a 9x13 inch pan.

For icing: Combine butter, cocoa, and Pepsi; heat to boiling. Pour over powdered sugar and beat well. Add nuts and spread over hot cake.

PINEAPPLE CAKE

Peggy Bouras

2 eggs
2 c. sugar
2 c. flour
2 tsp. baking soda
1 tsp. salt
1 (20 oz.) can crushed pineapple (do not drain)

Mix preceding thoroughly; pour into greased 13x9 inch pan. Bake at 375° for 30 to 35 minutes. Cool before frosting.

Frosting - Cream together:

1 (8 oz.) Philadelphia cream cheese
1 stick margarine or butter

Mix in:

2 c. powdered sugar
1 tsp. vanilla

Top with chopped nuts.

PLUM KUCHEN

Rita Mitchell

½ c. margarine
1 c. sugar
1 egg
½ c. sour cream
¼ tsp. vanilla
1 c. flour
½ tsp. baking powder
¼ tsp. salt
1 lb. fresh plums
2 Tbsp. sugar
1 tsp. cinnamon

Cream together margarine and 1 cup sugar. Add egg. Beat until fluffy. Stir in sour cream and vanilla. Sift together dry ingredients and fold into batter just until thoroughly moistened. Spread batter in greased and floured 9 inch cake pan. Quarter and pit plums. Arrange on top of batter. Sprinkle with cinnamon sugar mixture (2 tablespoons sugar and 1 teaspoon cinnamon).

POPPY SEED CAKE

Wanda Claywell

1 box Duncan Hines yellow cake mix
1 large box vanilla instant pudding
4 eggs
1 c. water
⅓ c. Crisco oil
1 small bottle poppy seeds (or use your own judgment, I only use about ½)

Mix thoroughly, adding poppy seeds last. Grease Bundt pan with butter. Sprinkle sugar around sides and bottom of pan. Cook at 350° for 45 minutes. Take out of pan immediately. Dot with butter and sprinkle with sugar.

PUMPKIN PIE CAKE

Ann Kruse

4 eggs, slightly beaten
1 (16 to 20 oz.) can pumpkin
1½ c. sugar
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. cloves
1 tsp. salt
1 (13 oz.) can Milnot
1 box yellow cake mix
2 sticks butter or margarine, melted
1 c. chopped pecans (optional)

Mix first 8 ingredients in order listed. Pour into ungreased 9x13 inch or 11x15 inch pan. (I prefer the larger pan.) Sprinkle cake mix over filling; pour melted butter over top. Sprinkle with pecans. Bake at 350° for 1 to 1½ hours or until knife comes out clean when inserted halfway from center. (For 11x15 inch, bake at 375° for about 40 minutes.) Serve warm or cold, plain, or with whipped topping.

Note: This can be frozen.

RICH AND SINFUL CAKE

Sharon May

1 (18½ oz.) chocolate cake mix
½ c. (1 stick) margarine, melted
4 eggs
1 c. chopped nuts
1 (16 oz.) pkg. confectioners sugar
1 (8 oz.) pkg. cream cheese, softened

Combine cake mix, melted margarine, and 2 eggs. Pat into a 9x13 inch pan (mixture will be thick). Sprinkle nuts over top. Mix together confectioners sugar, 2 eggs, and cream cheese and spread over nuts. Bake at 350° for 40 minutes. Cut into 2x2 inch bars.

SOCK IT TO ME CAKE

Anne Brennan

Duncan Hines butter cake mix
5 eggs
1 c. plus 1 Tbsp. sugar
¾ c. oil
1 c. chopped walnuts
1 tsp. vanilla
8 oz. sour cream

Mix by hand in order given. Grease Bundt pan and layer cake batter with mixture of 2 tablespoons brown sugar and 2 teaspoons cinnamon. Bake at 350° for 1 hour.

SAUERKRAUT CAKE

Coleta Schwartz

⅔ c. chopped sauerkraut, drained, rinsed, and set aside
⅔ c. butter or margarine
1½ c. sugar
3 eggs
1 tsp. vanilla
2½ c. all-purpose flour
½ c. cocoa
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
1 c. water

Blend together butter and sugar. Add 3 beaten eggs and vanilla. Stir in dry ingredients and water alternately. Add sauerkraut. Turn into 2 (8 inch) cake pans or 1 (9x13 inch) baking pan. Bake at 350° for 30 minutes or until center springs back when lightly touched. Ice with mocha whipped cream or any chocolate frosting.

WHITE TEXAS SHEET CAKE

Sharon May

Cake:

1 c. (2 sticks) butter or margarine
1 c. water
2 c. flour
2 c. sugar
2 eggs, beaten
½ c. sour cream
1 tsp. almond extract
1 tsp. salt
1 tsp. baking soda

Frosting:

½ c. (1 stick) butter or margarine
¼ c. milk
4½ c. confectioners sugar
1 c. chopped walnuts
½ tsp. almond extract

Cake: In a large saucepan, bring butter and water to a boil. Remove from heat; stir in flour, sugar, eggs, sour cream, almond extract, salt, and baking soda until smooth. Pour into a 10x15x1 inch baking pan. Bake at 375° for 20 to 22 minutes or until cake is golden brown and tests done. Cool for 20 minutes.

Frosting: Combine butter and milk in a saucepan. Bring to a boil. Remove from heat; add sugar and extract and mix well. Stir in walnuts; spread over warm cake.

OLD-FASHION CHEESECAKE

Marge Leuthen

1 pkg. crescent rolls
3 (8 oz.) pkg. cream cheese
2 c. (16 oz.) sour cream
1½ c. sugar
5 eggs (each egg measuring ¼ c.)
1 tsp. vanilla
Cinnamon

Unroll the refrigerated crescent rolls and place in bottom of 9x13 inch pan, gently pressing dough to the edges. Preheat oven to 325°. Beat together the cream cheese, sour cream, and sugar, adding eggs 1 at a time. Add vanilla. Pour mixture over the uncooked dough; sprinkle with cinnamon and bake an hour or a little longer until the top cracks.

CHEESE CAKE (THE FLAT SOLID TYPE)

Margaret Pesek

1 c. sugar
4 eggs
4 Tbsp. flour
¼ tsp. salt
¾ tsp. vanilla
2 Tbsp. lemon juice
1 c. evaporated milk
1 lb. cream cheese

Put all ingredients together in a blender until well mixed (blended) together. Pour into unbaked pie crusts or graham cracker crusts. Makes 2 (8 inch) round cakes. Bake at 325° for 45 minutes.

If you wish, drain a No. 303 can of crushed pineapple and spoon it over the cakes before baking. I also sprinkle them with nutmeg.

CHOCOLATE CHIP CHEESE CAKE

Mallarry Dierkes

1½ c. graham cracker crumbs
⅓ c. cocoa
⅓ c. sugar
⅓ c. butter or margarine, melted
3 (8 oz.) pkg. cream cheese
1 (14 oz.) can sweetened condensed milk
3 eggs
2 tsp. vanilla extract
1 c. mini chips (semi-sweet), divided
1 tsp. flour

Heat oven to 300°. In bowl, combine graham cracker crumbs, cocoa, sugar, and butter. Press evenly on bottom of 9 inch springform pan. In large mixing bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk, beating until smooth. Add eggs and vanilla; mix well.

In small bowl, toss ½ cup chips with flour to coat. Stir into cheese mixture. Pour into prepared pan. Sprinkle remaining chips evenly over top. Bake 1 hour. Turn off oven. Allow to cool in oven for 1 hour. Remove from oven. Cool at room temperature and refrigerate.

CHOCOLATE TURTLE CHEESECAKE

Colleen Konold

7 oz. caramels
¼ c. evaporated milk
¾ c. chopped pecans, divided
1 (9 inch) chocolate crumb crust
2 (3 oz.) pkg. cream cheese, softened
½ c. sour cream
1¼ c. milk
1 small pkg. instant chocolate pudding
½ c. fudge topping

Place caramels and evaporated milk in saucepan. Heat over medium-low heat, stirring continually, until smooth, about 5 minutes. Stir in ½ cup chopped pecans. Pour into pie crust.

Combine cream cheese, sour cream, and milk in a blender. Process until smooth. Add pudding mix; process for about 90 seconds. Pour pudding mixture over

caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes. Drizzle fudge topping over pudding layer. Sprinkle with remaining pecans. Chill until serving time.

GERMAN CHOCOLATE CHEESECAKE

Lillian Colombo

1 (2 layer) pkg. German chocolate cake mix
4 eggs
1½ c. granulated sugar
8 oz. cream cheese

Grease a 9x13 inch baking pan. Prepare cake mix according to package. Pour ½ batter into greased pan. Reserve other half. In separate bowl, whip cream cheese, egg, and sugar. Pour cream cheese mixture over batter, then add remaining batter over cheese mixture. Bake at 325° for 1½ hours. Cool completely, then frost.

Frosting:

1 c. Milnot
1 c. sugar
3 egg yolks
1 stick margarine
1 tsp. vanilla
1 c. flaked coconut
1 c. chopped nuts

Combine all preceding ingredients in saucepan. Cook over medium heat until mixture thickens. Cool. Frost cake and refrigerate.

Can use German Nut Frosting in a box.

"JAMI'S CHEESE CAKE"

Joan Heumann

3 (8 oz.) pkg. cream cheese, softened
1 (8 oz.) sour cream
5 eggs
1 tsp. vanilla
1⅓ c. sugar
1 pkg. crescent rolls

Spread crescent rolls in the bottom of 9x13 inch pan. Sprinkle with cinnamon. Mix cream cheese with beater. Add sour cream; mix. Add vanilla; mix, then add sugar.

Preheat oven now at 325°. Add 1 egg at a time and beat on low between each egg. After all eggs are in, beat on low for 3 minutes. Pour over crescents. Bake on second from bottom rack for 45 minutes. Cool overnight. Spread large can of cherry pie filling on top of cake.

LOWFAT CHEESECAKE

Margaret Minton

3 (8 oz.) pkg. fat free cream cheese, softened
¾ c. sugar
1½ tsp. vanilla extract
¾ c. liquid egg substitute
½ tsp. grated lemon zest (optional)
1½ tsp. fresh lemon juice (optional)
Nonstick butter-flavored cooking spray
⅓ c. lowfat graham cracker crumbs (about 4 whole crackers)
Mixed fresh berries (for garnish; optional)

Preheat oven to 325°. In large mixing bowl, using electric mixer, beat together cream cheese, sugar, and vanilla until well blended. Add egg substitute, lemon zest, and lemon juice. Beat enough to blend. Coat base and sides of 8 inch springform or 9 inch pie plate with cooking spray. Add graham cracker crumbs and shake pan so crumbs cling to bottom and sides. Shake excess crumbs into small bowl.

Pour cream cheese mixture into prepared pan. Dust top lightly with remaining crumbs. Bake 45 minutes or until center is almost set. (If done in pie plate, cake will rise and fall, with some cracking around outside edge.) Cool pan or plate on wire rack. Refrigerate at least 3 hours before serving. Serves 10.

Nutritional information: 1 g fat, 163 calories, 5 mg cholesterol.

LOWFAT CHEESECAKE

Rita Mitchell

2 (8 oz.) pkg. fat free cream cheese
1 lb. smooth cottage cheese (fat free)
2 c. sugar
4 eggs
3 Tbsp. flour
3 Tbsp. corn starch
1½ Tbsp. lemon juice
1 tsp. vanilla
1 pt. fat free sour cream
½ c. lowfat margarine, melted

In a mixer or food processor, combine cheeses and mix till blended. Add sugar and eggs and mix. Add remaining ingredients and mix till well blended. Grease and flour tube pan. Pour batter in pan. Bake in preheated 325° oven for 1 hour 10 minutes. Turn off oven and let cool in oven for 2 hours. Serve as is or with fruit topping.

OLD-FASHIONED CHEESECAKE

Donna Catanzaro
Barbara Gali

2 (8 oz.) pkg. cream cheese (room temperature)
3 eggs
⅔ c. sugar
¼ tsp. almond extract

Topping:

3 Tbsp. sugar
1 tsp. vanilla extract
1 c. sour cream
Cinnamon

Beat cream cheese, eggs, ⅔ cup sugar, and almond extract until smooth. Pour into buttered pie plate (9 or 10 inch). Bake 30 minutes at 325°. Remove from oven and cool slightly.

Topping: Mix and pour over slightly cooled cake. Sprinkle with cinnamon and bake an additional 10 minutes at 325°.

This cheesecake does not need a crust; it makes its own.

PEACHES 'N CREAM CHEESECAKE

Mary Ann Siebert

¾ c. flour
1 tsp. baking powder
½ tsp. salt
1 (3¼ oz.) pkg. dry vanilla pudding mix (not instant)
3 Tbsp. butter or margarine, softened
1 egg
½ c. milk

Combine all ingredients and beat 2 minutes at medium speed. Pour into greased 10 inch pie pan. Drain 1 large can sliced peaches. Reserve juice. Place onto batter the sliced peaches.

Cheese Topping:

1 (8 oz.) cream cheese, softened
½ c. sugar
3 Tbsp. reserved liquid

Combine preceding ingredients in small bowl. Beat for 2 minutes at medium speed. Spoon cheese mixture over peaches to within 1 inch of edge of batter.

Cinnamon Topping:

1 Tbsp. sugar
½ tsp. cinnamon

Combine preceding and sprinkle over cream cheese filling. Bake at 350° for 30 to 35 minutes until crust is golden brown. Filling will appear soft. Refrigerate.

CHOCOLATE CHIP COOKIES

Rose Schwartz

1 c. sugar
1 c. brown sugar
1 c. butter or margarine
2½ c. oatmeal, pulverized in blender
2 c. flour
2 eggs
1 Tbsp. vanilla
1 tsp. baking powder
1½ tsp. salt
1 tsp. baking soda
4 oz. Hershey's bar, melted
12 oz. chocolate chips
1½ c. chopped nuts

In a medium size bowl, cream together sugar, brown sugar, and butter. In a separate large bowl, combine flour, oatmeal, eggs, vanilla, baking powder, baking soda, and salt. Combine butter and flour mixtures. Stir in melted Hershey's bar, chocolate chips, and nuts. Shape into golf ball size balls. Bake at 375° for 12 minutes.

Note: This recipe yields 48 to 60 cookies, depending on the size. Twelve minutes is about right for 48; decrease time if you make more.

CHOCOLATE-COVERED CHERRY COOKIES

Coleta Schwartz

1½ c. all-purpose flour
½ c. unsweetened cocoa powder
¼ tsp. salt
¼ tsp. baking powder
½ c. butter or margarine, softened
1 c. granulated sugar
1 egg
1½ tsp. vanilla
1 (10 oz.) jar maraschino cherries
1 (6 oz.) pkg. semi-sweet chocolate morsels
½ c. sweetened condensed milk (not evaporated milk)

Stir together flour, cocoa, salt, and baking powder. Set aside. With electric mixer on medium speed, beat butter and sugar until fluffy. Add egg and vanilla; beat well. Gradually add reserved flour mixture, beating until well blended. Dough will be stiff. Shape dough into 1 inch balls. Place balls 1 inch apart on ungreased cookie sheets. Press down center of each ball with your thumb.

Drain cherries, reserving 4 teaspoons of juice. Halve cherries. Place cherry half in indentation of each cookie. In small saucepan, combine chocolate morsels and sweetened condensed milk. Heat until chocolate is melted. Stir in 4 teaspoons cherry juice. You should have about 1 cup of frosting. Spoon about 1 teaspoon frosting over each cookie; spread frosting to cover cherry. Bake in preheated oven at 350° for 10 minutes or until cookies look set. Let cool on pan 1 to 2 minutes before transferring to rack to cool thoroughly. Yield: 36 cookies.

CHOCOLATE MACADAMIA COOKIES WITH WHITE CHOCOLATE CHIPS

Sue Rakel

- ¾ c. firmly packed brown sugar
- ½ c. sugar
- 1 c. butter or margarine, softened
- 1 tsp. almond extract
- 1 egg
- 2 c. all-purpose flour
- ¼ c. unsweetened cocoa
- 1 tsp. baking soda
- ½ tsp. salt
- 6 oz. (1 c.) vanilla chips
- 1 (3½ oz.) jar macadamia nuts, coarsely chopped

Heat oven to 375°. In a large bowl, beat sugars and butter until light and fluffy. Add almond extract and egg and blend well. Measure flour, salt, cocoa, and baking soda. Add to butter mixture. Stir in nuts and chips. Drop by rounded tablespoon, 2 inches apart, on a greased cookie sheet. Bake at 375° for 8 to 12 minutes or until set. Cool 1 minute before removing from cookie sheet.

Chocolate chips can be substituted for white chips, vanilla for almond extract, or pecans for macadamia nuts. At Christmas, green and red M&M's can be used to decorate the top.

CHOCOLATE NUT REVELS

Kathy Deposki

- 1 c. semi-sweet chocolate pieces
- 1 c. pecans, chopped
- 1 c. butter or shortening
- ⅔ c. sugar
- ¼ tsp. salt
- 1 tsp. vanilla
- 2 c. sifted flour

Melt chocolate pieces over hot water; stir in the chopped pecans. Cool well. Cream the butter, sugar, salt, and vanilla. Blend in the flour gradually. Add the chocolate-nut mixture. Stir with fork just enough to revel the chocolate into the white mixture. Drop by teaspoonfuls onto ungreased cookie sheets. Flatten to ¼ inch thickness with bottom of glass, greased and dipped in sugar. Bake at 350° for 10 to 12 minutes.

CLIPPER CHOCOLATE CHIPPERS

Chris Argent

- 1 c. brown sugar
- 1 c. granulated sugar
- 2 c. butter
- 1½ Tbsp. baking soda
- ¼ c. Frangelico liqueur
- ¼ c. Tia Maria liqueur
- 1 Tbsp. salt
- 3 eggs
- 1½ lb. chocolate chips
- ½ c. chopped pecans
- ½ c. chopped walnuts
- 6 c. pastry flour

Cream together sugars, butter, baking soda, liqueurs, and salt until light and creamy. While creaming, add eggs 1 at a time until well blended. Add pastry flour and mix until well blended. Stir in chocolate chips and nuts. Place on a greased cookie sheet and bake at 350° until golden brown. Makes about 4 dozen cookies.

Note: If using all-purpose flour, use ½ to 1 cup less.

CRUNCHY OATMEAL COOKIES

Aimee Monda

½ c. butter
½ c. brown sugar
½ c. granulated sugar
1 egg
1 tsp. vanilla
1 Tbsp. milk
1 c. sifted flour
½ tsp. baking soda
½ tsp. baking powder
½ tsp. salt
1½ c. rolled oats

Cream butter. Add sugars and cream well. Combine egg, milk, and vanilla. Beat until smooth. Sift and add dry ingredients. Add oats. Bake on well greased baking sheet at 350° for 10 to 12 minutes or until light brown.

COCONUT APRICOT COOKIES

Marge Leuthen

2 eggs
1 c. sugar
½ tsp. salt
½ tsp. almond extract
1½ c. sliced unblanched almonds
1½ c. shredded coconut
⅓ c. flour
1 c. dried apricots, chopped in small pieces

Preheat oven to 350°. Beat eggs with sugar, salt, and almond extract until thoroughly blended. Fold in remaining ingredients. Drop teaspoonful on well greased cookie sheet. Bake 15 minutes.

DISHPAN COOKIES

Maureen Hamtil
Jean Rocchio

2 c. brown sugar
2 c. white sugar
4 eggs
2 c. oil
2 tsp. vanilla
2¾ c. flour
4 c. oatmeal
4 c. corn flakes
2 tsp. baking soda
1 tsp. baking powder
¾ tsp. salt
1½ c. chopped nuts
1 c. coconut*
1 c. chocolate chips*

Best to beat eggs first; add the oil and vanilla, then the sugars, then add other ingredients. Mix well in a large bowl. Use ungreased cookie sheets; bake 10 minutes at 350°. Makes lots of cookies.

* You can substitute raisins for coconut and chips.

GERMAN CHOCOLATE CAKE COOKIES

Jill Orr

For filling:

⅔ c. undiluted evaporated milk
⅔ c. granulated sugar
2 egg yolks, beaten
⅓ c. butter
1 tsp. vanilla
¾ c. chopped pecans
1¼ c. shredded coconut

For dough:

4 c. all-purpose flour
¼ c. unsweetened cocoa powder
1 tsp. salt
2 c. confectioners sugar
2 c. (4 sticks) butter, softened
4 tsp. vanilla

For topping:

½ c. semi-sweet chocolate chips
2 Tbsp. water
2 Tbsp. butter
½ c. sifted confectioners sugar

For dough: Sift together flour, cocoa powder, and salt. Cream confectioners sugar, butter, and vanilla until light. Blend flour mixture into butter-sugar mixture. Dough will be stiff. Use your hands to knead the ingredients together if necessary. If not well mixed, parts of the dough will be too soft and other parts too dry and crumbly.

Using about 2 teaspoons dough, form dough into balls. Put balls on ungreased baking sheets; make an impression in center of each ball with finger. Bake in preheated 350° oven for about 12 to 14 minutes or until cookie is slightly

browned around edges. Remove from baking sheet immediately and cool on rack.

For filling: Combine milk, sugar, egg yolks, butter, and vanilla in a saucepan. Cook, stirring continuously, over medium heat. In about 5 to 8 minutes, mixture will be slightly thick and gold in color. Mixture will get thicker as it cools. Remove from heat; add pecans and coconut. Let cool about 15 minutes, then drop a small amount of filling into the impression in each cookie. Let cool.

For topping: Combine chocolate chips, water, and butter in a saucepan. Heat, stirring constantly, until smooth. Add sugar and beat until smooth. Drizzle topping over cookies. Store in airtight tins or freeze. Yield: Approximately 6½ dozen.

GINGERSNAPS

Jody Miguel

¾ c. shortening
1 c. sugar
1 egg
¼ c. sorghum or molasses
1 tsp. cinnamon
2 c. sifted flour
2 tsp. soda
½ tsp. salt
½ tsp. to 1 Tbsp. ginger

Cream shortening and sugar together well, then beat in egg and sorghum until fluffy. Add dry ingredients and blend very well. Shape into small balls and roll in sugar. Place, 2 inches apart, on greased baking sheet. Bake at 350° for 15 minutes. For chewier cookies, decrease time 3 to 4 minutes.

Variations - Sorghum Sugar Cookies: Change spices to ½ teaspoon cloves and ½ teaspoon ginger. Ginger Cookies: Change spices to ½ teaspoon each ginger, allspice, and cinnamon.

GOOEY BUTTER COOKIES

Anne Brennan

1 stick butter
¼ tsp. vanilla
1 egg
1 (8 oz.) pkg. cream cheese
1 (18.25 oz.) box butter recipe yellow cake mix
Nonstick cooking spray
Powdered sugar (for dipping)

Beat butter, vanilla, egg, and cream cheese until light and fluffy. Mix in dry cake mix. Cover and chill for 30 minutes. Preheat oven to 350°. Lightly coat cookie sheet with cooking spray. Drop dough by teaspoonfuls in bowl of powdered sugar; roll into balls. Bake for 12 minutes or until golden brown. Yield: 4 dozen cookies.

HAPPY COOKIE POPS

Sharon May

1½ c. granulated sugar
1 c. butter flavored shortening (I use ½ c. margarine and ½ c. shortening)
2 large eggs
1 tsp. vanilla
2¾ c. flour
1 tsp. baking powder
½ tsp. baking soda
1¾ c. M&M's mini baking chips
2½ doz. popsicle sticks
Prepared icing

In large bowl, cream 1½ cups sugar and shortening until light and fluffy; beat in eggs and vanilla. In medium bowl, combine flour, baking powder, and baking soda; blend into creamed mixture. Stir in 1¼ cups chocolate bits. Wrap and refrigerate dough for 1 hour.

Preheat oven to 375°. Roll 1½ tablespoons dough into ball and roll in small bowl of granulated sugar. Insert stick into each ball. Place about 2 inches apart onto ungreased cookie sheet. Gently flatten, using bottom of small plate. On half the cookies, make a smiling face with the M&M's bits on the surface. Leave other cookies for decorating.

Bake all cookies 10 to 12 minutes or until golden. Cool completely on wire racks. Decorate cookies as desired, using frosting, decorators icing, and remaining M&M's bits. Store in single layer in tightly covered container. Makes 2½ dozen cookies.

To make regular cookies, omit sticks and flatten and bake as directed preceding.

LEMON COOKIES

1 pkg. lemon cake mix (with pudding in the mix)
2 eggs
⅓ c. vegetable oil
1 Tbsp. lemon juice
¾ c. chopped nuts

Preheat oven to 375°. Grease baking sheets. Combine cake mix, eggs, oil, and lemon juice in large bowl. Beat at low speed with electric mixer until well blended. Stir in nuts. Shape into 1 inch balls. Place on prepared cookie sheets, 1 inch apart. Bake 6 to 7 minutes or until lightly browned. Yield: About 3 dozen cookies.

Easy and great to send to college kids!

MARY'S EASY KOLACKY

Sr. Adele Human

4 sticks butter or margarine (1 lb.)
4 c. flour
1 pt. vanilla ice cream, softened
Fruit jam (for filling)
Powdered sugar

Cream butter, then add ice cream and cream again. Add flour a little at a time. Roll out on floured surface. Cut into squares or rounds. Put filling in middle of cutout and fold dough over filling. Bake at 375° for 10 to 15 minutes. Watch carefully. Do not allow to get too brown. Cool. Sprinkle with powdered sugar.

NIEMAN'S $250 COOKIE RECIPE

Aimee Monda

2 c. butter
1 tsp. salt
2 c. sugar
2 tsp. baking powder
2 c. sugar
2 tsp. baking soda
2 c. brown sugar
24 oz. chocolate chips
4 eggs
1 (8 oz.) grated Hershey's candy bar
2 tsp. vanilla
3 c. chopped nuts (optional)
4 c. flour
5 c. blended oatmeal (measure and blend oats in a blender into a fine powder)

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, and baking soda. Add chocolate chips, candy, and nuts if wanted. Roll into walnut-size balls and place, 2 inches apart, on a cookie sheet (ungreased). Bake for 5 minutes at 375°. Makes about 9 dozen cookies. Recipe may be easily halved.

The 5 minute baking time is correct. Let cookies cool a few minutes. Remove from pan.

NITEY-NIGHT COOKIES

Ms. Amy Kurz
Lucille (Peg) Matthews

2 egg whites
⅔ c. sugar
1 c. chocolate chips
1 c. chopped nuts (optional)

Before going to bed, preheat oven to 350°. Use electric mixer to beat egg whites till stiff, adding sugar gradually (about 10 minutes), then stir in nuts and chips. Drop by teaspoonfuls onto foil wrapped cookie sheets. Place in oven; shut door. *Turn off oven.* Cookies are done in the morning!

PEANUT BUTTER BALLS

Patti Loehnig

These are great for lunch boxes, especially if your child does not like sandwiches. In the morning, just put 2 or 3 in the lunch box and they'll be thawed by lunchtime.

1 c. peanut butter
2 Tbsp. honey
Approx. ½ c. raisins and/or dates
Approx. ½ c. shredded coconut
Approx. ½ c. oatmeal (quick oats)
Approx. ½ c. instant milk powder
Approx. ½ c. crisp rice cereal

Stir together peanut butter and honey. Mix together with as much or as little of the other ingredients as you like until the mixture is not too sticky. Shape into 1 inch balls. Store in covered container in freezer. Makes about 30 balls.

PEEKABERRY BOOS

Louise Hauf

2½ c. flour
1 tsp. baking soda
¼ tsp. salt
½ tsp. cinnamon
½ c. margarine (not light)
½ c. shortening (Crisco)
¾ c. brown sugar
¾ c. sugar
2 unbeaten eggs
½ c. water
1 tsp. almond extract
2 c. quick Mother's oats
⅔ c. firm red raspberry preserves

Combine dry ingredients. Cream butter and shortening. Gradually add sugars, creaming well. Add eggs, water, and flavoring. Beat well. Blend in dry ingredients and oats. Mix thoroughly. Drop by rounded teaspoonfuls onto ungreased sheets. With finger, make indentation in each. Place ½ teaspoon preserves on each. Top with light teaspoonfuls of dough. Bake at 400° for about 10 to 12 minutes. Makes 4½ dozen.

RANGER COOKIES

Mary Thoele

1 c. brown sugar
½ c. margarine
⅓ c. shortening
1 c. sugar
1 tsp. baking powder
1 tsp. baking soda
2 eggs
2½ c. flour
1 tsp. salt
1 tsp. vanilla
3 c. crisp rice cereal

Preheat oven to 375°F. Grease cookie sheets. Cream margarine, shortening, and sugar. Add eggs and mix until blended. Add flour, baking powder, soda,

salt, and vanilla to creamed mixture. Stir until blended. Stir in cereal. Drop by spoonfuls onto pan. Bake 8 to 12 minutes. Let stand 1 minute before removing from pan.

RICE KRISPY COOKIES

Mary Thoele

1¼ c. flour
½ tsp. baking soda
¼ tsp. salt
½ c. margarine
1 c. sugar
1 egg
1 tsp. vanilla
2 c. Rice Krispies
1 c. chocolate chips

Mix sugar and margarine well; add egg and vanilla. Mix well. Add dry ingredients. Drop on greased baking sheets. Bake at 350°F. for 12 minutes. Makes 3 dozen.

SCOTCHEROOS

Pat Mueth

1 c. sugar
1 c. light corn syrup
1 c. peanut butter
1 c. chocolate chips
1 c. butterscotch chips
6 c. Rice Krispies

Combine sugar and syrup in 3 quart saucepan. Cook over moderate heat, stirring frequently, until mixture begins to bubble. Remove from heat. Stir in peanut butter; mix well. Add Rice Krispies a cup at a time; stir until well blended. Press mixture into buttered 13x9 inch pan.

Melt chocolate and butterscotch chips together over very low heat, stirring until well blended. Remove from heat; spread evenly over Rice Krispies mixture. Cool until firm. Cut into bars.

SNICKERDOODLES

Annie Raback

1½ c. sugar
½ stick margarine or butter, softened
½ c. shortening
2 eggs
2¾ c. all-purpose flour
2 tsp. cream of tartar
1 tsp. baking soda
¼ tsp. salt
¼ c. sugar
2 tsp. cinnamon

Heat oven to 400°. Mix 1½ cups sugar, margarine, shortening, and eggs in large bowl. Stir in flour, cream of tartar, baking soda, and salt. Chill dough at least 1 hour. Shape dough into 1¼ inch balls. Mix ¼ cup sugar and 2 teaspoons

cinnamon. Roll balls in cinnamon-sugar mixture. Place, 2 inches apart, on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet. Cool on wire rack.

WATERMELON COOKIES

Peggy Bouras

⅓ c. margarine
⅓ c. shortening
¾ c. sugar
1 egg
1 tsp. milk
1 tsp. vanilla
2 c. flour
1½ tsp. salt
Red paste food coloring
Green paste food coloring
Mini chocolate chip morsels
1½ c. powdered sugar

Beat together margarine, shortening, and ¾ cup sugar. Add egg, vanilla, and milk. Mix well. Combine and gradually add to creamed mixture flour, baking powder, and salt; mix well. Add red paste food coloring until dough is "watermelon" red. Shape dough into ball; cover with Saran Wrap and refrigerate 3 hours. Roll out small portions of dough at a time (keeping unused dough in refrigerator). On floured surface, cut with round cookie cutter, then cut circle in half. Place on ungreased cookie sheet. Put a few mini morsels to look like watermelon seeds. Bake at 375° for 8 to 10 minutes (cookies will not look browned). Cool.

Icing: 1½ cups powdered sugar, 2 teaspoons water, green paste food coloring. Dip curved edge of cookie into icing. Place on cooling rack to dry. *Summertime favorite!*

WAFFLE IRON TURTLE COOKIES

Anna Hellwege

½ c. melted butter
⅔ c. sugar
2 eggs, beaten
6 Tbsp. cocoa
1 c. flour
½ tsp. vanilla
Nuts
Chocolate Frosting

Mix all ingredients. Place a teaspoon of dough in each section of preheated waffle iron. Bake 60 seconds or until done. Cool. Frost with Chocolate Frosting and place whole pecans or walnuts on top.

NEVER-FAIL PIE CRUST

Margaret Pesek

3 c. all-purpose flour
1 tsp. salt
1¼ c. shortening
1 egg
5 Tbsp. cold water
1 Tbsp. vinegar

Combine flour and salt in large bowl. Cut in shortening. Combine egg, water, and vinegar; mix well. Pour liquid ingredients into dry ingredients. Mix until flour is moistened and dough is easy to handle. Divide into 3 equal parts. Roll out 1 part at a time on a floured board. Dough may be covered and refrigerated for up to 1 week. Dough may also be frozen. Makes pastry for 3 (9 inch) pies.

"ANGEL PIE"

Joan Heumann

Beat 4 egg whites till frothy. Add ¼ teaspoon cream of tartar. Beat till it holds a peak. Beat in 1 cup sugar gradually till stiff and glossy. Spread in buttered 9 inch pie pan. Bake 1 hour. Bake at 275° for 20 minutes and at 300° for remainder.

Beat 4 egg yolks till thick and lemon color. Add ½ cup sugar, 3 tablespoons lemon juice, and 2 tablespoons lemon rind. Cook over water till thick. Stir constantly.

When pie and filling are both cool, whip 1 pint of whipping cream. Spread half of whipped cream over pie crust; spread lemon filling (carefully) over whipped cream and cover this with rest of whipped cream. Refrigerate 24 hours.

BLUEBERRY SOUR CREAM PIE

Christy Frazier

You will need 1 pastry shell.

Filling and topping:

1 c. sour cream
6 Tbsp. flour
¾ c. sugar
1 tsp. almond extract
¼ tsp. salt
1 egg, lightly beaten
3 c. blueberries (1 to 2 pt.)
1 Tbsp. sugar
⅓ c. chopped pecans
¼ c. (½ stick) cold unsalted butter

To prepare filling: Combine sour cream, 2 tablespoons flour, ¾ cup sugar, almond extract, salt, and egg in mixing bowl. Whisk until batter is smooth. Stir in blueberries. Spoon filling into pastry shell, smoothing top with a spatula. Bake pie on center shelf of a preheated 400° oven for 25 minutes. Remove from oven.

To prepare topping: Combine remaining 4 tablespoons flour, 1 tablespoon sugar, pecans, and butter in bowl. Mix well, cutting together with fork or pastry blender. Sprinkle mixture over top of pie. Bake at 400° until topping is lightly browned (about 10 minutes).

Let pie cool to room temperature. Pie can be made 4 to 5 hours ahead and kept at cool room temperature or it can be chilled 6 to 8 hours.

CANDY APPLE WALNUT PIE

Dottie Fall...

6 c. sliced apples
⅔ c. walnuts
½ c. cinnamon red hot candies
⅓ c. sugar
⅓ c. flour
2 deep dish pie crusts (frozen)

In large bowl, toss apples, walnuts, candies, sugar, and flour. Pour into 1 frozen pie crust. Break or crumble second pie crust into small pieces on top of pie. Sprinkle sugar on top. Bake at 375° for 55 to 60 minutes or until candies melt and bubble up.

CARAMEL APPLE PIE

Judy Downey

6 c. thinly sliced baking apples
2 Tbsp. lime juice
¾ c. sugar
¼ c. flour
½ tsp. ground cinnamon
¼ tsp. salt
9 inch pastry for double crust pie
2 Tbsp. butter

Topping:

¼ c. butter or margarine
½ c. packed brown sugar
2 Tbsp. heavy cream
½ c. *chopped* pecans

In large bowl, toss apples with lime juice. Combine dry ingredients; add to the apples and toss lightly. Place bottom pastry in 9 inch pie plate. Fill with apple mixture. Dot with butter. Cover with top crust. Flute edges high; cut steam vents. Bake at 400° for 45 minutes or until golden brown.

Meanwhile, for topping, melt butter in a small saucepan. Stir in brown sugar and cream; bring to a boil, stirring constantly. Remove from heat and stir in pecans. Let sit until pie has baked. Pour over top crust and carefully spread. Return to oven for 3 to 4 minutes until bubbly. *Cool - makes a beautiful pie!!*

COTTAGE CHEESE PIE

Dolores M. Smith
(Mrs. Ray E. Smith)

1 (8 oz.) ctn. small curd cottage cheese
¾ c. sugar
2 Tbsp. flour
2 eggs, separated
1 Tbsp. butter
2 Tbsp. cream or milk
½ tsp. vanilla
Cinnamon
1 unbaked pie shell

Mash cottage cheese with fork. Beat egg yolks and add to cheese. Beat egg whites until stiff. Stir rest of ingredients (except cinnamon) into cheese mixture and then fold in beaten egg whites. Pour into pastry shell and sprinkle with

cinnamon. Bake in 400° oven for 10 minutes; reduce heat to 350° and bake approximately 30 minutes or until lightly browned.

CREAMY CHOCOLATE LAYERED PIE

Chris Argent

4 oz. Philadelphia cream cheese, softened
1 Tbsp. milk
1 Tbsp. sugar
12 oz. Cool Whip
1 chocolate graham cracker pie crust
1½ c. milk
2 small instant chocolate pudding

Mix cream cheese, milk, and sugar with wire whisk until smooth. Stir in 1½ cups Cool Whip. Spread over crust. Pour 1½ cups milk into bowl. Add pudding mixes. Beat with wire whisk 1 minute. Stir in 2 cups Cool Whip. Spread over cream cheese layer. Refrigerate 4 hours. Garnish with leftover Cool Whip and chocolate shavings.

DUTCH LEMON PIE

Ruth Swengros

1 c. sugar plus 2 Tbsp.
¼ c. flour
¼ c. butter
⅛ tsp. salt
2 eggs, separated
½ c. lemon juice and grated peel of 2 lemons
1 c. milk
1 unbaked pie shell

Combine sugar, flour, butter, salt, and egg yolks. Beat until smooth. Beat in lemon juice and peel. Add milk; beat slowly. In separate bowl, beat egg whites stiff but not dry. Fold egg whites into other mixture.

Place unbaked pie shell in 350° oven for 5 minutes, then pour in filling and bake until filling is set and lightly browned, approximately 40 minutes.

GUADALUPE PIE

Kay Graves

1½ c. flour
1 c. chopped pecans
1 stick butter
8 oz. cream cheese
1 c. sugar
1 tub Cool Whip
3 oz. vanilla instant pudding
3 oz. chocolate instant pudding
6 c. milk
1 Hershey's bar

Crust: Mix flour, pecans, and butter. Press into a 9x13 inch pan. Bake for 20 minutes at 350°. Cool.

Fillings - First layer: Mix cream cheese, sugar, and 1 cup Cool Whip. Spread on crust.

Second layer: Mix vanilla pudding with 3 cups milk. Spread quickly onto first layer.

Third layer: Mix chocolate pudding with 3 cups milk. Spread quickly onto second layer. Top with remainder of Cool Whip. Chop Hershey's bar and sprinkle on top.

HILLBILLY PIE

Eleanor Messmer

1 egg
1 c. sugar
½ tsp. salt
1 tsp. vanilla
½ c. flour
1½ tsp. baking powder
1 c. diced green apple (unpeeled)
1 c. chopped nuts

Mix together sugar, salt, and egg. Mix in flour, baking powder, and vanilla. Stir in apples and nuts. Bake at 350° for 25 to 30 minutes in greased 9 inch pie pan. Cut into pie wedges and top with Cool Whip or ice cream.

IMPOSSIBLE PUMPKIN PIE

Donna Catanzaro

¾ c. sugar
½ c. Bisquick
2 Tbsp. margarine or butter
2 tsp. vanilla
2½ tsp. pumpkin pie spices
1 (16 oz.) can pumpkin
1 (13 oz.) can canned milk
2 eggs

Blend all ingredients in blender on high speed for 2 minutes. Grease glass pie plate and bake for 1 hour at 350°. This pie makes its own crust.

LEMONADE PIE

Peggy Bouras

Mix together:

1 small can frozen lemonade, thawed
1 large (12 oz.) Cool Whip
1 can Eagle Brand milk
1 Keebler prepared graham cracker pie shell

Mix together and pour into pie shell. Refrigerate 24 hours.

LEMON HAWAIIAN PIE

Mary Ann Siebert

1 (8¼ oz.) crushed pineapple, drained
¼ c. packed brown sugar
¼ c. flaked coconut
2 Tbsp. butter
1 (9 inch) unbaked pie shell
1 (4 oz. serving size) regular lemon pudding mix
½ c. granulated sugar
1¾ c. water
2 slightly beaten egg yolks
2 Tbsp. lemon juice
1 Tbsp. butter
2 egg whites
¼ c. granulated sugar
Toasted coconut

Combine drained pineapple, brown sugar, ¾ cup coconut and 2 tablespoons butter; spread over bottom of pastry shell. Cover edge of pastry with foil. Bake at 425° for 15 minutes, removing foil after first 5 minutes. Cool.

Combine pudding mix and ½ cup granulated sugar. Stir in water and yolks; cook and stir until bubbly. Add 1 tablespoon butter and lemon juice. Cool.

Beat egg whites until stiff. Add ¼ cup granulated sugar. Continue beating until very stiff. Fold egg whites into pudding. Fold into pie shell. Sprinkle toasted coconut on top.

LEMON YOGURT PIE

Linda Wuennenberg

1 small packet plain gelatin
¼ c. water
Juice of 2 lemons
⅓ c. granulated sugar
2 (8 oz.) ctn. nonfat lemon flavored yogurt
1 tsp. grated lemon rind
1 (8 oz.) container frozen reduced-fat whipped topping, thawed
1 (8 inch) graham cracker pie crust

Combine gelatin and water in microwave-safe bowl. Let stand for 3 minutes. Heat mixture in microwave until gelatin is completely dissolved. Add lemon juice and sugar; stir well. Empty yogurt into medium bowl. Stir in gelatin mixture and lemon rind. Fold in whipped topping. Pour mixture into crust. Refrigerate 24 hours before serving. Yield: 8 servings.

PEACH PECAN PIE

Linda Wuennenberg

¾ c. sugar
¼ c. + 3 Tbsp. flour
⅛ tsp. ground mace
⅛ tsp. ground nutmeg
1 (9 inch) unbaked pie crust
3½ to 4 c. peeled sliced peaches
1½ Tbsp. lemon juice
⅓ c. firmly packed brown sugar
3 Tbsp. butter
½ c. chopped pecans

Combine sugar, 3 tablespoons flour, mace, and nutmeg in large bowl. Add peaches and lemon juice; mix well. Set aside. In separate bowl, mix brown sugar and ¼ cup flour; with pastry blender, cut in butter. Add pecans; stir to mix. Spread ⅓ of pecan mixture across bottom of pie crust. Spoon peaches over that; spread remaining nut mixture over top. Bake in preheated 400° oven for 40 minutes. Cool on wire rack. Yield: 8 servings.

MINIATURE PECAN PIES

Kathryn Niemeyer

Pie crust:

1 (3 oz.) pkg. cream cheese
½ c. butter or margarine
1 c. flour

Cream butter and cream cheese together to form a paste; add flour. Form into ball and chill for an hour.

Pecan Filling:

1 egg
¾ c. brown sugar, packed (no lumps)
1 Tbsp. melted butter
1 tsp. vanilla
⅔ c. coarsely broken pecans
Dash of salt

Beat egg. Blend in sugar. Add butter, vanilla, and salt. Mix thoroughly and then add pecan pieces. Form flour mixture into 24 balls and press from center out in miniature muffin pans. Form small lip on each pie crust to help contain the filling. Spoon equal amount of pecan filling in all 24 pie crusts. Bake about 25 minutes in a 325° oven.

My family especially enjoys these over the holidays.

PEANUT BUTTER CHIFFON PIE

Jean Rocchio

1 ready-made chocolate pie shell
1 env. unflavored gelatin
¼ c. sugar
¼ tsp. salt
1 c. skim milk
2 egg yolks, slightly beaten (may substitute 2 Egg Beaters)
½ c. creamy peanut butter
2 egg whites
¼ c. sugar
2 c. Cool Whip

Mix gelatin and ¼ cup sugar and salt in a saucepan. Add milk and egg yolks. Cook over medium heat and stir until mixture comes to a boil. Add peanut butter; stir until blended. Chill.

Beat egg whites until fluffy; slowly add ¼ cup sugar, beating until stiff. Fold in peanut butter mixture, then fold in Cool Whip. Spoon into crust. Chill about 3 hours.

PAPER BAG APPLE PIE

Kelly Swanger

1 (9 inch) pie crust pastry
5 to 6 c. cored peeled cooking apples
1 c. sugar
Presifted flour
½ tsp. nutmeg
2 Tbsp. lemon juice
½ c. butter or margarine

Preheat oven to 425°. Line 9 inch pie plate with pastry. Arrange apples in pastry-lined plate. In small bowl, combine ½ cup of the sugar, 2 tablespoons flour, nutmeg, and lemon juice. Mix well. Drizzle over apples. Combine remaining sugar, ½ cup flour, and butter or margarine to make crumbs. Sprinkle over apples. Slide pie into large plain brown paper bag. Fold end over twice and secure with paper clips or staples. Put on baking sheet. Bake in preheated oven for 1 hour.

PUMPKIN CHIFFON PIE

Marge Leuthen

3 eggs, separated
2 c. pumpkin (canned or fresh)
1 (12 fl. oz.) can Pet evaporated milk
¼ c. water
3 Tbsp. flour
1½ tsp. cinnamon
1 tsp. nutmeg
¾ c. granulated sugar
⅛ tsp. salt

Crust:

1 c. margarine
3 c. flour
1½ tsp. salt
6 or 7 Tbsp. cold water

Crust for 1 (10 inch) or 2 (8 inch) pies: Mix flour, salt, and margarine together until crumbly. Add water to make a ball and roll out. Sprinkle bottom of pie shells with a little flour. Set aside.

Beat egg whites until stiff. Set aside. In another bowl, beat egg yolks. Beat in the pumpkin, Pet milk, and water. Mix flour, cinnamon, nutmeg, sugar, and salt. Add to the pumpkin mixture. Stir until well mixed. Fold in the egg whites. Batter is very thin. Bake at 350° (325° for glass pan) until center of pie is firm. Bake 1 hour for a large pie. Could take up to 30 minutes longer, especially when using fresh pumpkin.

PUMPKIN CRUNCH CREAM PIE

Anne Brennan

¾ c. cold milk
1 (4 serving size) pkg. Jell-O vanilla instant pudding
½ c. solid pack pumpkin
¾ tsp. pumpkin pie spice
⅔ c. slivered almonds
⅔ c. semi-sweet chocolate chips
8 oz. Cool Whip, thawed
1 (6 oz.) graham cracker pie crust

Pour milk into mixing bowl and add pudding mix. Beat with wire whisk until well blended, 1 minute. Let stand 5 minutes. Blend in pumpkin, spice, almonds, chips, and 2 cups of Cool Whip. Spoon into pie crust. Chill 4 hours.

Just before serving, garnish with remaining Cool Whip and chocolate curls if desired.

PUMPKIN PIE

Mary Thoele

2 eggs
1 (16 oz.) can pumpkin (solid pack)
¾ c. sugar
½ tsp. salt
1½ tsp. ground cinnamon
¾ tsp. ground ginger
¼ tsp. ground cloves
1 (12 oz.) can evaporated milk
1 (9 inch) unbaked pie crust

Preheat oven to 425°F. Combine filling ingredients and pour into pie shell. Bake 15 minutes. Reduce temperature to 375°F. Bake an additional 45 minutes or until knife inserted near center of pie comes out clean.

STRAWBERRY RHUBARB PIE

Jean Rocchio

Combine:

1½ c. sugar
3 Tbsp. tapioca
¼ tsp. salt
¼ tsp. nutmeg

Add 1 pound rhubarb (3 cups) and 1 cup sliced strawberries. Let stand 20 minutes. Spoon first mixture into pie shell. Dot with 1 tablespoon oleo. Top with lattice crust. Bake 35 to 40 minutes at 400°.

TURTLE PIE

Debbie Solomon

1 c. flour
1 stick butter
½ c. pecans
8 oz. cream cheese
1 c. powdered sugar
2 small pkg. instant chocolate pudding
3¼ c. milk
12 oz. Cool Whip

Mix together flour, butter, and pecans. Press mixture into 9x13 inch pan. Bake 30 minutes at 350° until golden brown. Mix together cream cheese, 1 cup Cool Whip, and powdered sugar. Spread on cooled crust.

Mix together 2 packages chocolate pudding and 3¼ cups milk. Put on next layer. Refrigerate 24 hours. Just before serving, spread the rest of the container of Cool Whip on top. *Very delicious!*

CRESCENT APPLE QUICKS

Leah Saguto

2 c. peeled finely chopped apples
⅓ c. sugar
2 Tbsp. all-purpose flour
¼ to ½ tsp. cinnamon
Dash of nutmeg (if desired)
2 (8 oz.) cans Pillsbury refrigerated quick crescent dinner rolls

Glaze:

½ c. powdered sugar
2 to 3 tsp. milk

Heat oven to 350°F. Combine apples, sugar, flour, cinnamon, and nutmeg; stir until apples are well coated. Separate crescent dough into 16 triangles. Spoon about 1 rounded tablespoon of apple mixture onto center of each triangle. Fold 3 points of dough over filling, overlapping like an envelope. Place, 1 inch apart, on ungreased cookie sheets.

Bake at 350°F. for 20 to 25 minutes or until deep golden brown. Remove from pan to cool. Blend glaze ingredients until smooth; drizzle over warm rolls. Makes 16 pastries.

QUICK AND EASY APPLE CRISP

Veronica Brooks

5 c. sliced peeled apples
2 Tbsp. orange juice
½ c. brown sugar
¼ c. flour
½ tsp. cinnamon
¼ c. oats
2 Tbsp. nuts (optional)

Spray round pie pan with cooking spray. Arrange apples evenly in dish. Sprinkle with orange juice. Combine brown sugar, flour, cinnamon, oats, and nuts. Spoon on top of apples. Bake at 375° for 35 minutes or until apples are tender.

Serve with whipped cream or vanilla ice cream. Makes 6 servings.

APPLE CRISP

Rita Mitchell

4 c. apple pie filling
1 c. flour
1 c. oats
1 c. brown sugar
½ c. margarine

Spread apple pie filling in 8x8 inch microwave-safe baking dish. Combine remaining ingredients and sprinkle over pie filling. Bake in microwave on "HIGH" for 10 to 12 minutes or until bubbles.

PAT'S APPLE TORTE

Terry Ott

¾ c. sugar
1 egg
½ tsp. salt
1 tsp. baking powder
1 tsp. vanilla
½ c. flour
1 c. chopped raw apples
½ c. chopped walnuts or almonds

Mix together sugar, egg, vanilla, and salt. In separate bowl, sift flour and baking powder together. Slowly add to sugar mixture. Fold in apples and nuts. Pour into greased 9 inch pie pan. Bake at 350° until golden and crusted, about 25 minutes.

Serve warm or cold with whipped topping or ice cream if desired.

BAKLAVA

Peggy Bouras

2 lb. shelled walnuts or pecans or 8 c. chopped
¾ c. sugar
4 tsp. cinnamon
2 lb. sweet butter, melted
2 lb. phyllo

Syrup:

4 c. sugar
3 c. water
½ c. honey
1 stick cinnamon
½ lemon (juice of)

Mix nuts, sugar, and cinnamon together and put aside. Grease pan well with melted butter. Lay out 6 pastry sheets in pan, 1 at a time, buttering each one. Sprinkle with nut mixture. Layer 2 more pastry sheets on top. Sprinkle with nut mixture. Repeat this process until you have 6 sheets left for top.

Place in refrigerator for about 15 minutes. Remove and cut into diamond shapes. Place clove in middle of each piece. Bake at 375° for about 30 minutes, then reduce heat to 350° and bake an additional 30 minutes. Cool.

Prepare syrup by boiling all ingredients together for about 15 to 20 minutes. Pour hot syrup over cooled Baklava. Yield: 100 pieces (15x18 inch pan).

QUICK 'N EASY BREAD PUDDING

Nell Randall

Arrange 5 slices buttered toast in ovenproof pan. Sprinkle with ½ cup raisins. Beat 3 eggs well and mix with ½ cup sugar, ¼ teaspoon salt, and 1 teaspoon vanilla. Add 3 cups scalded milk. Pour over toast and let stand 10 minutes. Sprinkle with combined ¼ teaspoon cinnamon and 2 teaspoons sugar. Bake at 350° for 25 to 30 minutes.

CHOCOLATE ECLAIR

Annette Kissel

2 small instant French vanilla pudding
3 c. milk
8 oz. Cool Whip
Graham crackers
1 c. sugar
⅓ c. cocoa
¼ c. milk
½ stick butter
Pinch of salt

Grease a 9x13 inch pan. Line bottom of pan with graham crackers. Beat pudding with milk. Fold in Cool Whip. Spoon half this mixture over crackers. Add another layer of crackers. Top with rest of pudding mixture. Top with another layer of graham crackers.

Icing: Mix sugar, salt, cocoa, and ¼ cup milk together in small saucepan. Bring to boil. Boil for 1 minute. Remove from heat and add butter. Beat until the consistency of icing. Spread over crackers. This is best if made a day before serving.

CREAM PUFFS

V. Berkel

½ c. butter
⅛ tsp. salt
1 c. boiling water
1 c. sifted flour
4 eggs (unbeaten)

Add butter and salt to boiling water and heat to boiling. Reduce heat; add flour all at once and stir vigorously until mixture forms a ball around a spoon, leaving pan clean. Remove from heat. Add 1 egg at a time, beating very thoroughly after each addition. Continue beating until mixture is thick and shiny and breaks from spoon.

Shape on ungreased cookie sheet, using 1 teaspoon or 1 tablespoon of pastry for 1 puff (depending upon size desired). Bake in very hot oven (450°F.) for 20 minutes. Reduce heat to moderate (350°F.) and bake about 20 minutes longer. Cool. Make slit on one side of each puff. Fill with whipped cream, pudding, or chicken salad. Makes 1 dozen large or 4 dozen small puffs.

Very good and fun to make. *Enjoy!*

COCONUT CRUNCH DELIGHT

Sue Suardi

½ c. butter or margarine, melted
1 c. all-purpose flour
1¼ c. flaked coconut
¼ c. packed brown sugar
1 c. slivered almonds
1 (3.4 oz.) pkg. instant vanilla pudding mix
1 (3.4 oz.) pkg. instant coconut pudding mix
2⅔ c. cold milk
2 c. whipped topping
Fresh strawberries (optional)

In a bowl, combine the first 5 ingredients; press lightly into a greased 13x9x2 inch baking pan. Bake at 350° for 25 to 30 minutes or until golden brown, stirring every 10 minutes to form coarse crumbs. Cool. Divide crumb mixture in half; press half into the same baking pan.

In a mixing bowl, beat pudding mixes and milk. Fold in whipped topping; spoon over the crust. Top with remaining crumb mixture. Cover and refrigerate overnight. Garnish with strawberries if desired. Yield: 12 to 16 servings.

COCONUT BALLS

Clara Batye

2½ c. desiccated coconut
1 c. white Karo syrup
3 to 4 sq. chocolate bark

Warm white Karo syrup; do *not* boil. Pour over desiccated coconut and stir until all coconut is coated. Put all in airtight container (Tupperware). Put in refrigerator for 24 hours, then roll in balls.

Melt chocolate bark in double boiler. Dip balls into chocolate bark and put on waxed paper. When chocolate sets on balls, put in container. *Tastes like Mounds candy bars.*

Note: Desiccated coconut can be bought at Karen Ann's at 11553 Gravois.

FUDGE

Donna Smegner

1 can Eagle Brand sweetened condensed milk
3 c. chocolate chips (semi-sweet or milk chocolate)
1 c. walnuts
1½ tsp. vanilla
Dash of salt

In a saucepan over low heat, melt sweetened condensed milk and chocolate chips. Remove from heat and add salt, nuts, and vanilla. Stir. Pour into 9x9 inch pan lined with wax paper. Refrigerate till firm.

HEAVENLY HASH

Lou Shaw

1 (12 oz.) pkg. semi-sweet chocolate chips
1 (14 oz.) sweetened condensed milk
1 (10½ oz.) miniature marshmallows
1 c. pecan halves or pieces

In double boiler, melt chocolate over medium heat. Stir until smooth and creamy. Remove from burner - slowly blend in milk. Add marshmallows and pecans. Mix until marshmallows and pecans are well coated with chocolate. Drop by tablespoons on a greased cookie sheet. Refrigerate until firm.

HELLO DOLLY'S

Layer the following in a 9x13 inch pan:

1 stick melted butter
Graham crackers
1 bag chocolate chips
1 c. shredded coconut
1 small bag chopped pecans
1 can Eagle Brand condensed milk (drizzle to cover)

Bake at 350° for 25 minutes until bubbly and light brown. Cool before cutting.

QUICK ICE CREAM DESSERT

Sue Rakel
Kathy Deposki

12 ice cream sandwiches
Caramel ice cream sauce
Cool Whip

Optional:

¾ c. Kahlua
Chocolate shavings
Chopped nuts

Pour ¾ cup Kahlua into a 9x13 inch pan if desired (this ingredient can be left out - the dessert will still be delicious). Unwrap sandwiches and place in the pan. Drizzle with caramel sauce and cover with whipped cream. If desired, sprinkle with chocolate shavings and/or nuts. *Very easy!*

CARAMEL CRUNCH ICE CREAM DESSERT

Sue Rakel

½ c. brown sugar
½ c. oatmeal
2 sticks butter, melted
1 c. chopped pecans
2 c. flour
½ gal. vanilla ice cream
1 (12 oz.) jar caramel topping

Mix sugar, oatmeal, pecans, flour, and butter together like cookie dough. Bake in a 9x13 inch pan in 350° oven for 15 minutes or until it starts to brown. Crumble while hot. Put ⅓ of the crumbs in a 9x13 inch pan.

Slice ice cream into ¼ to ⅓ inch slices and place on top of crumbs. Cover this with another ⅓ of the crumbs and ½ of the caramel sauce. Slice the rest of the ice cream and place on top. Cover with the remaining ⅓ crumbs and caramel sauce. Freeze until ready to serve.

ICE CREAM DESSERT

Karen Ganey

½ gal. vanilla ice cream
¾ c. brown sugar
2½ c. Rice Krispies
1 c. coconut
1 c. nuts, chopped
1 stick butter, melted

Combine Rice Krispies, coconut, and nuts in shallow pan. Broil until browned. Stir a few times while broiling. Combine brown sugar and butter. Stir until mixed together. Put Rice Krispie mixture in big bowl and pour brown sugar mixture over top. Stir until all mixed together.

In 9x13 inch pan, put ½ of mixture and layer 1 inch of ice cream slices on top. Spread remaining Rice Krispie mixture on top. Freeze overnight for best taste.

OREO COOKIE DESSERT

Chris Argent

1¼ lb. Oreo cookies
8 oz. cream cheese, softened
2 small instant vanilla pudding
3 c. milk
8 oz. Cool Whip
1 stick butter or margarine

Crunch Oreos - save ½ cup for topping later. Melt butter and mix with Oreo crumbs. Press into 13x9 inch pan. Let cool 15 minutes.

For filling, mix milk, pudding, and cream cheese until smooth. Spread over crust and top with Cool Whip. Sprinkle leftover Oreo crumbs over top.

PARTY TRIFLE

Karen Rowland

1 batch brownies
1½ c. walnuts
4 c. milk or half & half
2 (4 serving size) pkg. instant chocolate pudding/pie filling
1 (16 oz.) tub whipped topping, thawed
2 pt. raspberries (or strawberries or bananas)
6 (1.4 oz.) pkg. chocolate-covered English toffee bars, chopped

Prepare brownies, adding ½ cup of the walnuts to batter before baking. Cool in pan. Cut into ½ inch squares.

Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 2 minutes. Let stand 5 minutes. Gently stir in 4 cups of the whipped topping. Refrigerate 1 hour.

Layer ½ of the brownies, raspberries, chopped candy bars, remaining 1 cup walnuts, and pudding mixture in 5 quart serving bowl. Repeat layers. Top with remaining whipped topping. Refrigerate at least 1 hour or until ready to serve. Makes 20 to 24 servings.

CHOCOLATE COVERED PEANUTS

The Graves family

1 pkg. almond bark (vanilla)
1 bag milk chocolate chocolate chips
1 bag semi-sweet chocolate chips
1 (16 oz.) jar dry roasted peanuts

Place all items, except nuts, in microwave dish. Microwave for 1½ to 2 minutes. Stir. Microwave for 1 minute. Stir. Repeat till melted. Add nuts. Stir. Spoon onto wax paper. Let set. *Enjoy!*

BAKED PEARS WITH CHOCOLATE SAUCE

Diane Singler

This is a very attractive dessert that's delicious and appeals to all ages. Use pears that are ripe but not too soft.

4 small pears (with stems intact)
2 Tbsp. orange juice
4 tsp. nonfat chocolate sauce (e.g., Hershey's)

Peel pears. Partially core from bottom, leaving the stem intact. If necessary, take a small slice off the bottom to make it flat so the pear can stand without tipping.

Pour orange juice onto a plate and roll the pears in the juice to coat. This will prevent browning. Arrange pears in a covered 2 quart microwave-safe casserole. Microwave on HIGH for 3 minutes, rotating ¼ turn halfway through cooking time. Let sit 5 minutes. Cool in refrigerator until chilled.

To serve, place a pear on a fancy plate with the stem up. Drizzle with sauce. Serves 4.

Nutritional information: 130 calories and 1 gram of fat per serving.

NUTTY PEACH CRISP

Kay Tabash

1 (29 oz.) can sliced peaches with syrup
1 pkg. Betty Crocker butter pecan mix
½ c. margarine, melted
1 c. flake coconut
1 c. chopped pecans

Layer ingredients in order listed in ungreased pan (13x9x2 inch). Bake 55 to 60 minutes. Let stand at least 15 minutes before serving.

Serve warm or cool with whipped topping.

PEACH "CLOUDS"

Sheri Brimer

3 cans peach halves (approx. 14)
8 oz. soft cream cheese
⅓ c. Port wine or ¼ c. praline liqueur
1 c. milk
2 Tbsp. powdered sugar
1 pt. strawberries
2 pkg. Dream Whip (dry powder type)
Cinnamon
Ground cloves

Drain peaches; cut sliver off rounded bottom of each so they will sit flat in a dish. Arrange to fit in large flat casserole. Sprinkle with lots of cinnamon over each. Mix cream cheese, wine, and sugar, then set aside.

Whip up packages of Dream Whip as per instructions on box. Fold Dream Whip into cream cheese mixture. Spoon large "dollop" of this into center of each peach (let set in refrigerator).

Cut strawberries lengthwise in fourths. Insert in cream cheese mixture on peaches so strawberries are sticking out slightly. Sprinkle the top of each "peach cloud" with cloves. Refrigerate, covered, until time to be served. Makes approximately 14 servings.

These can be made a day ahead.

PECAN PUFFS

½ lb. butter or margarine
4 Tbsp. sugar
1 tsp. vanilla
2 c. sifted flour
2 c. chopped pecans
Powdered sugar

In large mixing bowl, cream butter, sugar, and vanilla. Add flour and pecans. Roll in small balls and place on ungreased cookie sheet. Bake at 350° for 25 to 30 minutes. When cool, roll in powdered sugar.

PEPPERMINT BRITTLE

Patti Loehnig

10 (6 inch) candy canes, broken into small pieces
3 c. granulated sugar
1 c. light corn syrup
½ c. water
3 Tbsp. butter or margarine
1 tsp. salt
2 tsp. baking soda

Spread candy cane pieces evenly on a large piece of greased aluminum foil. Grease sides of a large stockpot. Combine next 3 ingredients over medium-low heat, stirring constantly, until sugar dissolves. Syrup will become clear. Using a pastry brush, dipped in hot water, wash down any sugar crystals on sides of pan.

Attach a candy thermometer to pan, making sure thermometer does not touch bottom of pan. Increase heat to medium and bring to a boil. Do not stir while syrup is boiling. Continue to cook syrup until it reaches hard crack stage (300° to 310°F.) and turns golden brown.

Remove from heat and add butter and salt. Stir until butter melts. Add soda (syrup will foam); stir until soda dissolves. Pour syrup over candy cane pieces. Cool completely on foil. Break into pieces. Store in an airtight container. Makes about 2 pounds of candy.

PUMPKIN PLEASERS

Donna Koppy

Crust:

1¾ c. graham cracker crumbs
⅓ c. sugar
1 stick melted butter

Combine and press into 9x13 inch pan.

Second layer:

2 eggs
¾ c. sugar
2 (8 oz.) pkg. cream cheese, softened

Third layer:

3 egg yolks
1 lb. pumpkin
½ c. sugar
½ c. canned condensed (Pet) milk
½ tsp. salt
2 tsp. cinnamon
1 env. unflavored gelatine (Knox)
3 beaten egg whites
¼ c. sugar

Combine crust ingredients and press into 9x13 inch pan. Beat second layer ingredients together until smooth. Layer onto crust. Bake at 350° for 20 minutes, then cool.

For third layer, mix and cook first 6 ingredients in a medium size saucepan. Mix 1 envelope unflavored gelatine and ¼ cup warm water. As this cools, fold in beaten egg whites and ¼ cup sugar. Fold into cooked pumpkin mixture. Layer over cooked second layer. Top with Cool Whip and serve. Keep covered in refrigerator.

STRAWBERRY SQUARES

Patti Loehnig

1 c. flour
½ c. nuts
¼ c. brown sugar
½ c. melted butter or oleo
2 egg whites
2 c. strawberries
1 c. sugar
2 Tbsp. lemon juice
1 c. whipping cream

Stir together flour, nuts, brown sugar, and melted butter. Spread in shallow pan and bake at 350° for 20 minutes. Stir while baking. Spread ⅔ of mixture in 13x9 inch pan.

Whip cream and set aside. In large bowl, combine egg whites, berries, lemon juice, and sugar. Beat for 5 minutes. Fold in whipped cream. Pour over crumbs. Top with remaining crumbs. Freeze 6 hours or more. Thaw 10 minutes before serving.

THREE MINUTE CHOCOLATE MOUSSE

Barbara Galli

6 oz. semi-sweet chocolate morsels
1 egg
1 tsp. vanilla
2 tsp. rum, Grand Marnier, cognac, or other flavoring
4 tsp. granulated sugar
Pinch of salt
¾ c. milk

Place chocolate morsels, egg, vanilla, rum, sugar, and salt in the container of an electric blender. Blend just enough to mix. Heat milk until just boiling, then pour hot milk into the blender container; blend for 1 minute. Pour the mixture into 4 dessert cups. Chill for an hour in the refrigerator. Makes 4 servings.

EASY MARBLE BARK CANDY

Laura Langhorst

6 sq. Baker's semi-sweet chocolate
1 c. toasted chopped nuts *or* Angel Flake coconut
1 (6 sq.) pkg. Baker's premium white chocolate

Microwave semi-sweet and white chocolate in separate bowls on HIGH for 2 minutes or until almost melted, stirring halfway through heating time. *Stir until completely melted.*

Stir ½ cup of nuts *or* coconut into each bowl. Alternately spoon melted chocolate onto wax paper-lined cookie sheet or tray. Swirl chocolate together with knife to marbleize. Refrigerate 1 hour or until firm. Break into pieces. Makes about 1 pound.

BANANA TART

Doris Mantia

Beat 6 egg whites with 1 teaspoon cream of tartar to stiff peaks. Add 1 cup white sugar and 1 cup brown sugar. Fold in 1 ½ cups graham cracker crumbs and 1 cup chopped pecans. Spread in buttered 9x13 inch pan. Bake at 300° for 30 minutes. Cool. Slice 3 bananas on top. Cover with Cool Whip. Garnish with nuts and cherries.

CEREAL GUMDROP BARS

Nancy Willard

6 c. miniature marshmallows
½ c. margarine
1 tsp. vanilla
½ tsp. cinnamon
8 c. crispy corn puff cereal (Kix)
2 c. small gumdrops, cut up

Grease 9x13 inch pan. Heat marshmallows and margarine over low heat until melted. Remove from heat; stir in vanilla and cinnamon. Fold in cereal, 2 cups at a time. Fold in gumdrops. Press mixture into pan with buttered back of spoon. Let stand at least one hour. Cut into bars.

CHOCOLATE CARAMEL CRUNCH CAKE

Sue Rakel

1 chocolate cake mix
1 can sweetened condensed milk
12 or 14 oz. caramel ice cream topping
8 oz. Cool Whip
2 or 3 Heath bars (crushed)

Bake cake mix according to directions. Cool. Poke holes in cake. Pour sweetened condensed milk over the top. Let set for 10 minutes. Pour caramel over this. Ice cake with Cool Whip. Sprinkle with crushed Heath bars and refrigerate until ready to serve.

CHOCOLATE SHEATH CAKE

Catherine Wuennenberg

2 c. all-purpose flour
2 c. sugar
1 c. water
½ c. butter or margarine
½ c. shortening
¼ c. cocoa
½ c. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. vanilla

Combine flour and sugar in a large mixing bowl; set aside. Combine water, butter, shortening, and cocoa in a heavy saucepan and bring to a boil. Pour chocolate mixture over flour mixture and blend well. Add next five ingredients and mix well. Pour batter into a lightly greased 13x9 inch pan and bake at 400° for 25 minutes or until a toothpick comes out clean.

CHOCOLATE PEANUT FROSTING

Catherine Wuennenberg

¼ c. cocoa
½ c. butter
¼ c. plus 2 Tbsp. milk
16 oz. powdered sugar
1 c. salted peanuts, chopped
1 c. flaked coconut
1 tsp. vanilla

Combine cocoa, butter, and milk in a heavy saucepan. Bring to a boil, stirring constantly. Remove from heat; stir in powdered sugar, peanuts, and coconut. Mix well and stir in vanilla. Covers one 9x13 inch cake.

HOT PINEAPPLE CASSEROLE

Cheryl Hoffmeyer

1 (20 oz.) can pineapple chunks
3 Tbsp. pineapple juice
½ c. sugar
3 Tbps. all-purpose flour
1 c. grated Cheddar cheese
¼ c. butter, melted
½ c. butter cracker crumbs (Townhouse or Ritz crackers)

Preparation time: 20 minutes. Baking time: 30 minutes.

Preheat oven to 350°F. Drain pineapple, reserving 3 tablespoons of juice. Combine sugar, flour, and reserved pineapple juice. Add cheese and pineapple chunks; mix well. Spoon into a greased 1 quart casserole. Combine butter and cracker crumbs; stir well. Sprinkle over pineapple mixture. Bake for 30 minutes. Servings: 4. This is easy to double and may be prepared ahead of time.

LEMON WHIPPERSNAPS

Sophia Rachelski

1 pkg. lemon cake mix
8 oz. Cool Whip (thawed)
1 egg
½ c. sifted confectioners sugar

Mix first 3 ingredients well in large bowl. Roll teaspoon of mixture into a ball and drop into powdered sugar to coat. Line cookie sheet with parchment paper or lightly grease it. Place on cookie sheet 1 ½ inch apart. Bake in 350° oven for 10 to 15 minutes until light golden brown. Makes 4 dozen.

KYLE'S KANDY KRUNCH

Sue Rakel

1 c. pretzels, broken
2 c. Captain Crunch cereal
2 c. Rice Krispies
1 c. mini marshmallows
1 to 2 c. unsalted peanuts
2 lb. white chocolate (two 16 oz. pkg.)

Add all the dry ingredients in a large bowl and set aside. Melt "chocolate" (white candy coating) on low heat or in microwave according to package directions. Pour white chocolate over dry ingredients. Mix well. Pour on cookie sheet and spread it out with the back of a spoon. Cool. Break into pieces.

SAWDUST PIE

Sue Rakel

7 egg whites, unbeaten
1 ½ c. granulated sugar
1 ½ c. graham cracker crumbs
1 ½ c. coconut
1 ½ c. chopped pecans
9 inch unbaked pie shell
Whipped cream or Cool Whip
Banana slices

Mix egg whites, sugar, cracker crumbs, coconut, and nuts together and stir by hand. Pour into unbaked pie shell. Bake in a 325° oven until glossy (about 25 to 30 minutes). Do not overbake. Serve warm with sliced bananas and whipped cream. *Easy and delicious!*

SOUR CREAM CHOCOLATE CAKE

Catherine Wuennenberg

3 sq. unsweetened chocolate (3 oz.)
1 ¾ c. all-purpose flour
1 tsp. baking soda
½ tsp. salt
½ c. shortening
1 ½ c. sugar
½ tsp. vanilla
2 eggs
½ c. sour cream

Melt chocolate and cool. Grease and flour two 8 x 1 ½ inch round baking pans. Stir together flour, baking soda, and salt. Beat shortening with electric mixer about ½ minute. Add sugar and vanilla; beat until fluffy. Add eggs one at a time, beating well after each addition. Stir in melted chocolate and sour cream. Add dry ingredients and 1 cup of cold water alternately to beaten mixture. Turn into prepared pans and bake in 350° oven for 30 to 35 minutes or until toothpick comes out clean. Cool 10 minutes on wire racks. Remove from pans and cool thoroughly. Frost as desired.

CHOCOLATE SOUR CREAM FROSTING

Catherine Wuennenberg

1 ½ c. semi sweet chocolate pieces
3 Tbsp. butter or margarine
½ c. sour cream
1 tsp. vanilla
3 ½ c. powdered sugar

Melt together chocolate and butter. Cool about ten minutes. Stir in sour cream and vanilla. Gradually add powdereed sugar by hand till frosting is smooth and of spreading consistency. Frosts tops and sides of two 8 or 9 inch layers or 24 cup cakes.

WHITE CHOCOLATE RASPBERRY CHEESECAKE

15 pecan shortbread cookies (about half of 16 oz. pkg.)
2 (8 oz.) pkg. cream cheese, softened
2 eggs
½ c. sugar
½ c. dairy sour cream
1 Tbsp. flour
½ tsp. almond extract
1 c. (8 oz.) vanilla milk chips

Raspberry Glaze and Filling:

1 (10 oz.) pkg. frozen raspberries in sugar syrup, thawed
¼ c. sugar
2 Tbsp. cornstarch

Crush cookies and press into the bottom of an 8 or 9 inch springform pan; set aside. Make raspberry filling and cool completely. Push thawed berries through a sieve with the back of a wooden spoon to separate juice from the seeds. Add enough water to the juice to measure 1 ½ cup of liquid. Whisk in sugar and cornstarch. Microwave (HIGH) for 2 minutes. Stir and microwave for 2 minutes or until sauce is clear and thickened. In a large bowl, beat cream cheese until light and fluffy. Beat in remaining ingredients *except* vanilla chips and raspberry glaze, until smooth. Place chips in a glass microwaveable bowl and microwave for 1 minute; stir. Microwave for 30 to 40 seconds more until completely melted. Add melted chips all at once to cream cheese, beating at low speed until completely combined. Pour about 1 ½ cup of batter over the cookie crust. Spoon half of raspberry sauce over batter, gently spreading to within 1 inch of edges of pan. Top with remaining cream cheese batter. Bake at 325° for 45 to 50 minutes or until center is almost firm. Turn oven off and leave cheesecake in closed oven for another 15 minutes. Open oven door and leave in for 15 more minutes. Remove and cool to room temperature. Spread remaining raspberry sauce on cake. Cover and refrigerate 12 hours or up to two days. Run metal spatula around edge of pan before removing sides. Serves 10 to 12.

VANILLA WAFER CAKE

Doris Mantia

2 c. sugar
6 eggs
3 ½ oz. can coconut
¼ c. milk
1 ½ c. pecan pieces
2 sticks butter
1 (12 oz.) box vanilla wafers, crushed

Cream sugar and butter; add eggs, one at a time. Add milk and crushed vanilla wafers. Next add coconut. Fold in nuts. Grease and flour tube pan. Bake at 300° for 2 hours. Sprinkle powdered sugar on top of cooled cake.

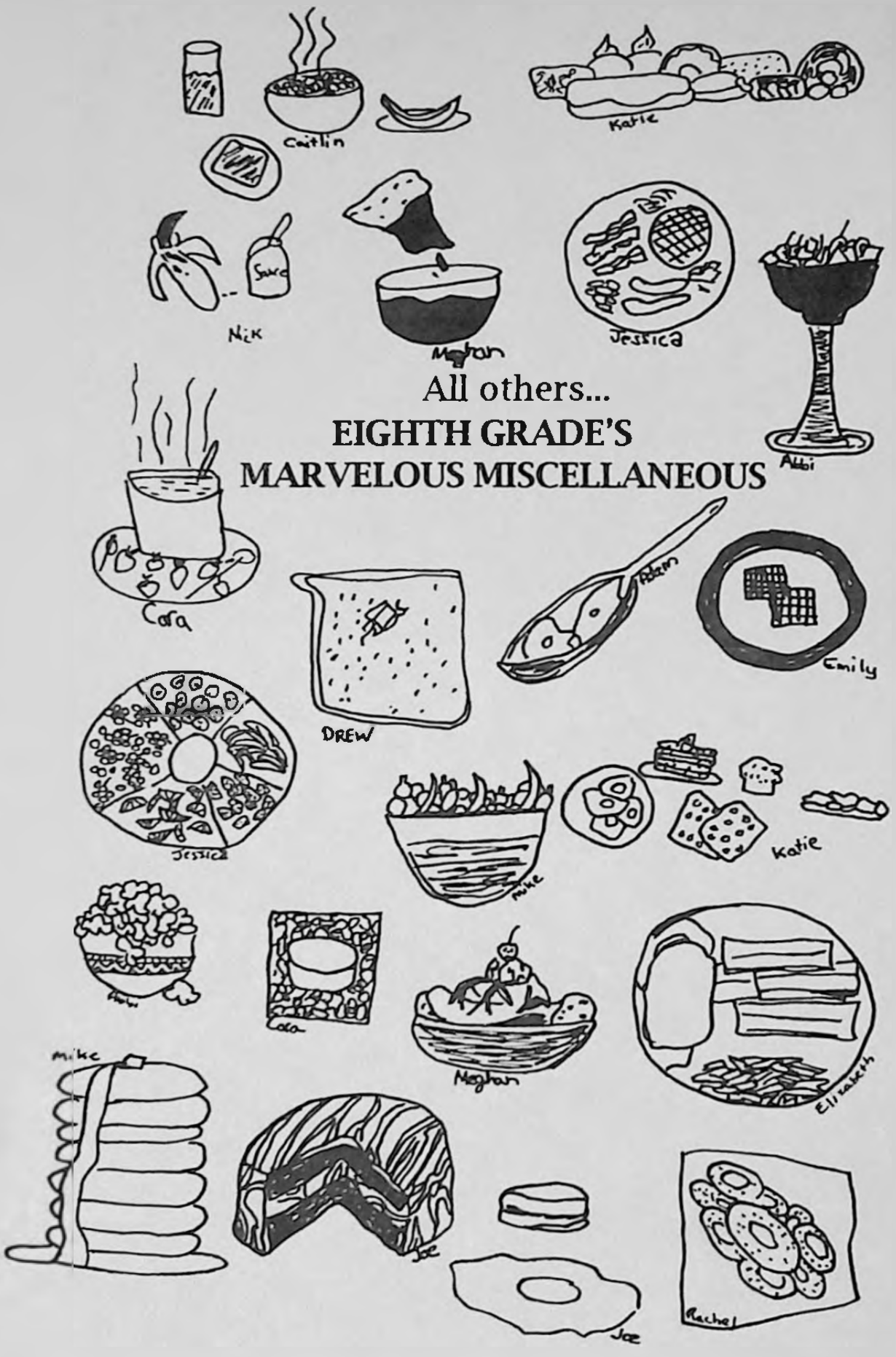
YUM YUM BARS

Denise Bihr

24 whole graham crackers
1 c. sugar
1 ½ c. (3 sticks) margarine, divided
½ c. milk
1 egg
1 c. chopped nuts
1 c. flaked coconut
2 c. powdered sugar
Lemon juice

Line bottom of 9x13 inch pan with graham crackers. If necessary, crack crackers to fit. Crush enough crackers (about 7) to make 1 cup of crumbs. In a saucepan, combine granulated sugar, 1 cup (2 sticks) margarine, milk, and egg. Boil for about 2 minutes, or until mixture thickens slightly. Remove from heat; add nuts, cracker crumbs, and coconut. Spread over graham crackers in pan. Top with another layer of graham crackers, press gently.

To make frosting, mix together 1 stick margarine, powdered sugar, and enough lemon juice to make it spread easily. Spread over graham crackers in pan. Refrigerate until cool, then cut into bars. Yield: 2 to 3 dozen bars.


Caitlin
Katie
Nick
Jessica
Abbi
All others...
EIGHTH GRADE'S
MARVELOUS MISCELLANEOUS
Cara
DREW
Emily
Jessica
Katie
Meghan
Joe
Joe
Rachel

Miscellaneous
by Meghan King

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm, but not hard ball. It will flatten out a few minutes after being removed from the water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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Notes

MISCELLANEOUS

BAKED APPLE FRENCH TOAST

Mary Vieth

1 (21 oz.) can apple or blueberry pie filling or topping
3 eggs
1 c. milk
1 tsp. vanilla
10 slices day old French bread (or 8 slices day old cinnamon-raisin bread)
2 Tbsp. granulated sugar
⅛ tsp. ground cinnamon

Spoon pie filling into a greased 13x9 inch baking dish. In a bowl, beat eggs, milk, and vanilla. Dip bread slices in egg mixture for 1 minute. Arrange 2 rows of bread on top of pie filling, overlapping slices slightly. Brush bread with melted butter and sprinkle with cinnamon and sugar. If desired, cover and refrigerate overnight. Preheat oven to 350°. Bake, uncovered, for 30 to 35 minutes or until lightly browned. Serve fruit side up. Yield: 4 to 6 servings.

CINNAMON FRENCH TOAST AND SYRUP

Nell Randall

3 eggs
2 Tbsp. sugar
¼ tsp. cinnamon
½ c. milk
½ tsp. baking powder
1 tsp. vanilla
6 (¾ inch thick) slices French, sourdough, or egg bread

Mix all ingredients but bread in medium bowl until blended. Place bread slices in a rimmed baking pan. Slowly pour batter over bread. Turn bread to coat. Press a sheet of waxed paper over the bread to cover it and refrigerate overnight.

Syrup:

1 c. sugar
¼ c. water
½ c. evaporated milk or whipping cream
½ c. light corn syrup
½ tsp. cinnamon

Combine sugar, syrup, water, and cinnamon in a small saucepan. Heat, stirring constantly. Boil 2 minutes. Remove from heat and add milk/cream. Cool at least 30 minutes (it thickens as it cools). Syrup can be refrigerated for several months.

To prepare: Melt 4 teaspoons butter in a skillet. Fry bread over medium heat until golden on both sides. Serve with Cinnamon Syrup.

FRENCH TOAST

Coleta Schwartz
Barbara Galli

8 to 12 slices slightly stale French bread (white bread will do)
4 eggs
½ c. milk
½ tsp. vanilla
3 Tbsp. sugar
½ tsp. salt
¼ tsp. nutmeg
Butter or margarine

If you use French bread, slice it so it is 1 inch to 1½ inches thick. In a large bowl, break 4 eggs and beat them with a whisk until well mixed. Pour in ½ cup of milk; add vanilla, sugar, salt, and nutmeg. Beat well.

Melt 1 tablespoon butter in a large skillet. Dip each slice of bread in the egg mixture, coating well on both sides and fry in melted butter. It'll take about 3 minutes on one side and about 2 minutes on the other side.

You get about 4 slices in the skillet. Melt another tablespoon of butter before adding the second 4 slices. Serves 4.

HONEY BAKED FRENCH TOAST

Jean Rocchio

3 eggs
4 Tbsp. honey, divided
1½ tsp. cinnamon
1 c. milk
15 slices day-old French bread, cut diagonally, ¾ inch thick
3 Tbsp. brown sugar
2 Tbsp. butter or margarine, melted

In a bowl, beat eggs with 2 tablespoons honey and cinnamon; stir in milk. Dip bread into egg mixture. In a greased 9x13x2 inch baking pan, arrange 3 rows of 5 slices of bread, overlapping slices slightly. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Sprinkle brown sugar over bread; drizzle with butter and remaining honey. Bake at 350° for 30 minutes. Serve with syrup.

MACADAMIA NUT FRENCH TOAST

Mary Ann Dreher

4 large eggs, lightly beaten
¼ c. sugar
¼ c. ground nutmeg
⅔ c. orange juice
⅓ c. milk
½ tsp. vanilla extract
1 (16 oz.) loaf Italian bread, cut into 1 inch slices
⅔ c. butter or margarine, melted
½ c. macadamia nuts, chopped
Garnishes (powdered sugar and ground nutmeg)

Combine eggs and next 5 ingredients, stirring well. Fit bread slices in a single layer into a lightly greased 13x9x2 inch baking dish. Pour egg mixture over bread slices. Cover and refrigerate overnight, turning bread once. Pour butter in a 15x10x1 inch jellyroll pan. Place bread slices in a single layer in pan. Bake at 400° for 10 minutes. Sprinkle with nuts. Garnish if desired; serve immediately.

MAKE AHEAD FRENCH TOAST

Marie Miller

4 eggs
1 (5 oz.) can evaporated milk
⅓ c. orange juice
1 Tbsp. sugar
Grated peel of 1 orange
12 mini croissants (day old), split in halves
Butter or oleo, softened

In shallow dish, combine eggs, sugar, evaporated milk, and orange juice. Dip both sides of croissants into egg mixture, coating thoroughly. Place slices in single layer on baking sheet. Freeze, uncovered, 30 minutes or until firm. Remove croissants from baking sheet; seal tightly in freezer plastic bags. Store in freezer up to 3 weeks until ready to serve.

To serve: Remove desired number of croissants from freezer. Spread about ½ teaspoon softened butter on each side of croissant. Place slices in a single layer on foil-lined baking sheet. Bake in 450° oven for 6 minutes or until lightly browned. Turn and bake an additional 5 minutes or until lightly browned. Serve with Orange Syrup (following).

Syrup:

½ c. sugar
1 Tbsp. corn starch
1 c. orange juice

In small saucepan, stir together sugar and cornstarch. Gradually stir in orange juice. Cook over medium-high heat, stirring constantly, until thickened, about 5 minutes. Serve warm with Make Ahead French Toast. Makes 1 cup.

COTTAGE CHEESE PANCAKES

Bernice Simon

4 eggs
1 c. cottage cheese
¼ c. flour
1 tsp. sugar
¼ tsp. salt

Preheat ungreased griddle to 375°. Put all ingredients into blender and process on high. Pour on hot griddle. Brown on both sides.

OVEN PANCAKES

Mike Doherty

Great for Easter breakfast/brunch!

½ c. all-purpose flour
½ c. milk
2 eggs, slightly beaten
¼ tsp. salt
1 tsp. vanilla
Pinch of nutmeg
1 c. fruit (such as blueberries, apples, etc.; we use frozen bagged blueberries)
¼ c. butter
Powdered sugar
Maple syrup, heated (or jam, jelly, or marmalade)

In medium bowl, blend together the first 6 ingredients. Fold in the fruit. In a 9x13 inch glass pan, melt ¼ stick of butter. When the butter is very hot, pour in the batter. Bake in 450° oven for 15 minutes *or* 450° convection oven for 10 minutes *or* until golden brown.

Sprinkle generously with powdered sugar and serve with syrup, jam, jelly, etc. Serves 6.

PUFFY APPLE PANCAKE

Lisa Bozdeck

2 Tbsp. butter or margarine
½ c. plus 2 Tbsp. sugar
6 medium Granny Smith apples (2 lb.), peeled, cored, and cut into 8 wedges each)
3 large eggs
¼ c. water
¾ c. milk
¾ c. flour
¼ tsp. salt
1 tsp. vanilla
¼ tsp. cinnamon
½ c. sugar

Preheat oven to 425°. On top of stove, heat water, butter, and sugar to boiling, using skillet with oven-safe handle. Add apple wedges. Cook 15 minutes, stirring occasionally, until apples are golden and sugar mixture begins to caramelize.

Meanwhile, blend eggs, milk, flour, salt, 2 tablespoons sugar, cinnamon, and vanilla until batter is smooth. Pour over apples in skillet. Place skillet in oven; bake 15 minutes or until puffed and golden. Serve immediately. Makes 10 servings.

OATMEAL WAFFLES

Clara Batye

1½ c. flour
1 c. quick rolled oats
1 Tbsp. baking powder
½ tsp. cinnamon
¼ tsp. salt
2 eggs, slightly beaten
1½ c. milk
6 Tbsp. butter, melted
2 Tbsp. brown sugar

Mix all ingredients. Brown in waffle iron or skillet. Makes 4 to 6 servings.

GRANOLA BREAKFAST BARS

Jean Rocchio

2 c. oats (uncooked)
1 c. flour
¾ c. packed brown sugar
¾ c. raisins
½ c. toasted wheat germ
¾ tsp. salt
¾ tsp. cinnamon
½ c. oil
½ c. honey
2 tsp. vanilla
1 large egg

Preheat oven to 350°. Grease 9x13 inch pan. In large bowl with wooden spoon, mix oats, flour, brown sugar, raisins, wheat germ, salt, and cinnamon until combined. Stir in oil and remaining ingredients until well blended. Put oat mixture into pan. Bake 30 to 35 minutes. Cool completely. Cut into squares. Makes 2 dozen bars.

BAKED EGGS

Lucille (Peg) Matthews

2 c. shredded Cheddar cheese
¼ c. butter or margarine
1 c. light cream
½ tsp. salt
¼ tsp. pepper
2 tsp. prepared mustard
12 eggs, lightly beaten

Spread cheese in bottom of lightly greased 13x9 inch baking dish. Dot with butter. Combine cream, salt, pepper, and mustard. Beat well. Pour ½ of mixture over cheese.

Combine eggs with rest of mixture and pour over top. May add ham bits and/or sliced mushrooms. Bake at 325° for 40 minutes. Dish may be assembled night before, refrigerated, then baked next morning.

EGGS IN TOMATO SAUCE

Julie Morgan

¼ c. olive oil
1 onion, chopped
2½ c. canned Italian tomatoes
1 Tbsp. fresh parsley or fresh basil, minced
1 tsp. salt
¼ tsp. dried pepper flakes
6 eggs

Heat olive oil in large frying pan. Add onion and cook until soft and transparent. Add tomatoes, basil, salt, and pepper flakes to chopped onions. Cover and simmer for 30 minutes.

One at a time, break the eggs carefully into the sauce. Cover pan and cook eggs slowly for 7 minutes or until whites are set. Serve at once. Makes 6 servings.

BREAKFAST TACOS (BURRITOS)

Donald A. Koppy

1 lb. ground pork sausage
3 Tbsp. butter or margarine
2 medium size previously baked potatoes, peeled and diced
1 small onion, peeled and finely diced
7 large eggs, beaten (with pinch of salt and pepper)
¼ lb. shredded Colby cheese
1 doz. extra large fresh flour tortillas (should be larger than a dinner plate)
1 small jar Pace (medium) picante sauce

Cooking: Brown sausage in large frying pan; drain grease, then set sausage aside in bowl lined with paper towels. Wipe remaining grease out of pan, then melt butter; add potatoes and onions, frying over medium heat until onions are transparent. Spoon out potatoes and onion and place atop sausage in bowl. Scramble eggs in pan until eggs are just about set. Add potatoes, onion, and sausage all at once and mix. Remove pan from stove and place on table adjacent to remaining ingredients.

Making: Fresh tortillas are hard to come by in St. Louis. They should be very pliable, bending without tearing. To make tortillas more pliable, place in sealed plastic bag and microwave on HIGH power for about 1 minute. Lay tortilla flat on table. Place a golf ball size heaping of sausage/potato/onion mix at edge nearest you. Add about 3 tablespoons of cheese and 1 tablespoon of picante sauce atop heap and spread heap left and right.

Take the bottom edge of the tortilla and roll away from you, rolling about ⅔ of the way up. Fold both ends in to seal, then continue to roll. Stick through rolled tortilla (which is now a burrito shape) with a toothpick to hold shape. Place all burritos on serving plate and cover with plastic wrap. Place in microwave

oven on MEDIUM-HIGH power for 4 minutes or until starting to steam. Serve immediately or individually wrap in plastic wrap and refrigerate. They keep for about 3 days and can be reheated in the microwave for 30 seconds on HIGH power.

HAM AND CHEESE STRATA

Kathy Kane

12 slices bread (whole wheat or white)
12 oz. sharp Cheddar cheese, grated
2 c. cooked diced ham
1 pkg. cooked chopped broccoli (or mushrooms or both)
6 slightly beaten eggs
3½ c. milk
2 Tbsp. instant minced onions
½ tsp. salt
¼ to ½ tsp. dry mustard

Preheat oven to 325°. Invert a drinking glass to cut 1 circle out of each piece of bread. Tear up the rest of the slices and put all of the torn bread in the bottom of a "greased" 9x13 inch glass casserole. Save circles (12) for the top.

Put cheese, ham, broccoli, and mushrooms (optional) on top of bread. Beat 6 eggs slightly in bowl with milk, minced onions, salt, and dry mustard. Pour egg mixture over bread-ham-veggies. Lay 12 bread circles on top. Refrigerate overnight or bake, uncovered, immediately at 325° for 55 minutes. Serves 12.

SAUSAGE-EGG BAKE

Marge Allen
Dottie Patton

1 lb. pork or Italian sausage
9 eggs
3 c. milk
1½ tsp. dry mustard
1½ tsp. salt
Dash of pepper
12 slices bread (without crust), cubed
1½ c. shredded Cheddar cheese

Brown sausage 3 to 4 minutes. Drain and cool. Beat eggs and milk. Add mustard, salt, pepper, and bread. Mix well. Fold into greased 9x13 inch baking pan. Cover and place in refrigerator overnight. Remove for 1 hour. Bake, uncovered, at 350° for 1 hour.

SAUSAGE-EGG BRUNCH

Earline Niles

1 (8 oz.) pkg. sausage links, cut into thirds
5 slices bread
1 c. shredded Cheddar cheese
5 eggs, slightly beaten
2 c. milk (or 1 can milk and 1 can Milnot)
1 tsp. dry mustard

Place bread pieces (torn small) on bottom of 1½ quart buttered baking dish. Place sausage on top of bread and sprinkle cheese on top. Combine eggs, milk, and mustard and pour evenly over cheese-sausage-bread. Cover and refrigerate overnight. Bake, uncovered, in 350° oven for 50 to 55 minutes. Yield: Approximately 5 servings.

SAUSAGE STRATA

Cheryl Hoffmeyer

8 slices bread, torn into pieces
1 lb. sausage, cooked (you may substitute bacon, ham, or combine)
½ c. shredded Swiss cheese
½ c. shredded Cheddar cheese
Sliced mushrooms

Egg mixture:

5 eggs
1¼ c. milk
¾ c. evaporated milk
1 tsp. mustard
1 tsp. Worcestershire
3 pieces bacon, crumbled (optional)

Place bread in a 9x13 inch pan. Add drained sausage. Sprinkle with cheese, mushrooms, and egg mixture. May crumble 3 pieces of bacon on top. Refrigerate overnight. Bake at 350° for 40 minutes.

BREAKFAST PIZZA

Jill Orr
Coleta Schwartz, Sue Suardi, Linda Wingbermuehle

1 lb. sausage, fried and drained
1 c. frozen hash browns, thawed
1 (8 count) tube refrigerated crescent rolls
5 eggs
¼ c. milk

Spread rolls on greased pizza pan so they join at seams. Layer on sausage, cheese, and hash browns (may be prepared to this point and refrigerated overnight). Beat together milk and eggs. Pour over all. Bake 30 minutes at 375°. Yield: 8 servings.

Variations: May add 1 cup grated Parmesan cheese, shredded Mozzarella, or Cheddar cheese. May substitute lowfat items.

SAUSAGE BREAD RING

Linda Wuennenberg

1 (1 lb.) loaf frozen bread dough
2 eggs
1½ c. shredded Mozzarella
1 lb. mild or spicy Italian sausage
½ tsp. Italian seasoning
1 Tbsp. grated Parmesan cheese

Thaw frozen bread. Remove sausage from casing and cook in skillet; crumble while browning. Drain off fat; cool and add on beaten egg, seasoning, and cheese. Combine.

Roll out bread dough into 6x18 inch rectangle. Spoon sausage mixture over dough to within ½ inch of sides. Roll up lengthwise and pinch to seal. Place onto greased cookie sheet and form into a ring and pinch to seal. Make ½ inch deep cuts, about 1½ to 2 inches apart, around the ring. Beat the remaining egg and brush top of ring.

Bake at 350° for 30 minutes or until golden brown. Serve warm or at room temperature. May wrap and freeze in foil; reheats well. Yield: 8 to 10 servings.

GARLIC CHEESE GRITS

Cheryl Hoffmeyer

2 c. grits
8 c. water
1 stick butter
1 roll garlic cheese
2 eggs, beaten
Milk
Salt
Pepper
Tabasco
Worcestershire

Cook grits according to package directions. Break butter and cheese into chunks and add to hot grits. Beat eggs and add enough milk to measure 1 cup. Add seasonings and mix together. Bake in a large greased casserole for 45 minutes at 350°.

SAUSAGE GRITS CASSEROLE

Cheryl Hoffmeyer

Preparation time: 30 minutes. Baking time: 1 hour.

1 lb. hot bulk sausage
½ c. chopped onion
1 c. raw grits
8 oz. sharp Cheddar cheese, grated
2 eggs, beaten
½ tsp. salt
Pepper to taste
¼ c. grated sharp Cheddar cheese

Preheat oven to 350°F. Brown sausage and onion. Drain well on paper towels. Cook grits according to package directions. Combine onion, sausage, grits, 8 ounces Cheddar cheese, eggs, salt, and pepper. Pour into 9x13 inch buttered baking dish. Top with remaining ¼ cup cheese. Bake for 1 hour. Makes 8 servings.

BLUEBERRY STREUSEL CAKE

Marge Allen

¾ c. sugar, divided
¼ c. margarine, softened
1 tsp. grated lemon rind (optional)
1 egg
1½ c. plus 1 Tbsp. all-purpose flour, divided
½ tsp. baking soda
½ c. plain nonfat or vanilla yogurt
Vegetable cooking spray
2 c. fresh blueberries
1 tsp. ground cinnamon
⅛ tsp. ground allspice
1 tsp. powdered sugar

Combine ½ cup sugar and the next 3 ingredients; beat at medium speed of electric mixer 5 minutes or until well blended. Combine 1½ cups flour and baking soda. With mixer at low speed, add to egg mixture alternately with yogurt, beginning and ending with flour mixture. Pour batter into a 9½ inch round tart pan, coated with cooking spray. Spread batter evenly over bottom and up sides of pan.

Combine remaining ¼ cup sugar, remaining tablespoon flour, blueberries, cinnamon, and allspice, tossing gently. Spoon evenly over batter, leaving a ½ inch border. Bake at 350° for 45 minutes or until lightly browned; cool 20 minutes on a wire rack. Sprinkle with powdered sugar. Yield: 10 servings. *Makes a great breakfast coffeecake!*

COFFEE CAKE

Nancy Schukai

½ c. shortening (Crisco)
1 c. sugar
1 egg
2 c. sifted flour
1 c. sour milk
1 tsp. baking soda
1 tsp. vanilla
1 c. raisins (optional)

Topping:

3 Tbsp. melted butter
½ c. brown sugar
1 tsp. cinnamon
1 Tbsp. flour

Cream Crisco and sugar; add egg. Mix. Add flour alternately with milk, soda, and vanilla. Add raisins if desired. Sprinkle the combined dry topping ingredients over batter, then drizzle melted butter over dry topping. Bake at 350° for ½ hour in 8x8 inch pan.

May be microwaved 7 minutes on FULL power, turning in 3½ minutes. Let stand 5 minutes.

EASY CARAMEL COFFEE CAKE

Lisa Bozdeck

1 loaf frozen white bread dough, partially thawed
1 pkg. butterscotch pudding (not instant)
¼ c. brown sugar
1 tsp. cinnamon
1 stick butter

Cut partially thawed bread into walnut size pieces. Place in a well greased Bundt pan. Mix pudding, brown sugar, and cinnamon together. Pour over bread dough. Cut up stick of butter and place on top. Cover with towel and let rise on counter top overnight. Bake at 350° for 20 minutes. Remove from oven and let stand 10 minutes. Invert onto plate.

QUICK CHEESE COFFEECAKE

Anne Brennan

1 (8 oz.) pkg. cream cheese, softened
½ c. sugar
1 Tbsp. flour
1 egg
1 (10 oz.) can refrigerated flaky biscuits
1½ tsp. sugar
¼ tsp. cinnamon

Heat oven to 350°. In small bowl, beat cream cheese, ½ cup sugar, flour, and egg until smooth. Separate dough into 10 biscuits. Place in ungreased 8 or 9 inch round cake pan; press over bottom and 1 inch up sides to form crust. Pour cream cheese mixture into crust-lined pan.

In second small bowl, blend sugar and cinnamon; sprinkle over cream cheese mixture. Bake at 350° for 24 to 30 minutes or until filling is set and edges of crust are deep golden brown. Cool 20 minutes. Serve warm or cool. Store in refrigerator. Makes 6 to 8 servings.

SOUR CREAM COFFEECAKE

Louise Hauf

¼ c. softened margarine
1 c. sugar
2 eggs
1 c. sour cream
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
1 tsp. vanilla
½ c. sugar
2 tsp. cinnamon
½ c. chopped walnuts

Mix first 4 ingredients together. Add next 5 ingredients and mix well. Combine last 3 ingredients for topping. Grease 8 inch square pan. Alternate batter and topping. Bake at 375° for 40 minutes.

AUNT PAULINE'S CHERRY SAUCE

Patti Loehnig

1 can sour red cherries
½ to ¾ c. sugar
2 Tbsp. corn starch
¼ tsp. cinnamon
1 Tbsp. lemon juice

Heat all ingredients together in a saucepan over medium heat. Stir constantly until mixture thickens and begins to bubble. Serve warm. Serves 6 to 8.

This is delicious with your *holiday ham*, although you'll need to double the recipe for a crowd.

PIZZA SAUCE

A friend

1 (8 oz.) can tomato sauce
½ tsp. oregano leaves
¼ tsp. basil leaves
¼ tsp. garlic powder

Combine all 4 ingredients and use with favorite pizza crust and toppings.

ALL-PURPOSE RED SAUCE

Jane Heffernan

2 (6 oz.) cans tomato paste
3 c. water
2 tsp. salt
1 tsp. sugar
1 tsp. oregano (dried)
1 tsp. sweet basil (dried)
¼ tsp. pepper
Some chopped onion
2 bay leaves
¼ tsp. garlic salt
2 Tbsp. oil

Put all ingredients in medium size saucepan. Bring to simmer. Simmer, uncovered, 30 minutes. Yield: 4 cups.

Add 1 pound cooked ground beef for meat sauce.

Add to *2 cups* Red Sauce for Bar-B-Que Sauce:

3 Tbsp. brown sugar
2 Tbsp. vinegar
1 Tbsp. Worcestershire sauce

DAD'S ON-THE-GO SAUCE

Lance McCoy

1 or 2 lb. ground turkey or beef
4 cans Chef Boyardee spaghetti sauce
2 jars your favorite sauce
2 small cans tomato paste
3 green peppers
4 to 6 c. mushrooms
Your family's favorite spices

Brown meat and drain. Combine all sauces in large pot and allow to simmer. Cut peppers and mushrooms in large pieces for chunky sauce or small pieces for smoother sauce. Add to simmering sauce along with browned meat. Cook for 1 to 3 hours.

Enjoy on all types of noodles and rice. Refrigerate leftover sauce for easy quick meals.

RASPBERRY MYSTERY JAM

Louise Hauf

5 c. ground green tomatoes
4 c. sugar
6 oz. raspberry Jell-O

Use a blender, food processor, or meat grinder to grind tomatoes. In 4 quart kettle, combine tomatoes and sugar. Stir over high heat until mixture boils. Continue to cook over medium heat at a slow boil for 15 minutes. Add Jell-O and stir until dissolved. Ladle into jars and cover. Store in refrigerator or freeze. Makes 8 (8 ounce) jars full.

This is a great way to use tomatoes at the end of the growing season. Can also be made using red tomatoes and adding 1 tablespoon lemon juice.

SCALLOPED APPLES

Susan Burke

2 cans sliced apples (unsweetened) or 4 c. cooked sliced apples
2 sticks butter or margarine
1½ c. sugar
1 lb. shredded Velveeta cheese
1½ c. self-rising flour (or all-purpose flour for lower salt)

Drain apples and place in a 9x13 inch baking dish. Cream sugar and margarine. Add shredded cheese and flour. Mix well. Put cheese mixture on top of apples and bake at 350° for 30 minutes.

CINNAMON APPLE RINGS

Marie Miller

¼ c. sugar
1 c. water
½ c. red cinnamon candies
4 apples, pared, cored, and cut in rings
1 tsp. red food coloring

Combine sugar, water, and cinnamon candies. Cook till candies dissolve. Place apples in syrup; add red coloring till desired color is reached. Cook until apples are tender, turning to assure even color. Cool apples in syrup. Drain before serving.

Bright spot of color for salad or meat.

HOT FRUIT COMPOTE

Peggy Bouras

1 can pineapple chunks, drained
1 can peach slices, drained
1 can whole cranberries
1 can applesauce
Sugar (use approx. ½ c. if using 1 lb. cans)
Cinnamon

Mix the fruit with the sugar and place in a baking dish. Top with cinnamon. Cover and bake at 250° for approximately 1½ to 2 hours.

This is a very flexible recipe. You can easily double the recipe as needed or you can cut the baking time with a hotter oven, especially if you have something else cooking at the same time. This is a nice holiday brunch recipe.

CRANBERRY-PINEAPPLE RELISH

Barbara Galli

(From Bon Appetit)

1 (20 oz.) can crushed pineapple (in its own juice)
2 (12 oz.) pkg. cranberries
1¼ c. sugar
1 c. chopped walnuts (about 4 oz.)
1 Tbsp. fresh lemon juice
¼ tsp. ground cloves

Drain pineapple thoroughly in sieve set over large measuring cup. Add enough water to juices in cup to measure 2 cups liquid. Place liquid in large non-aluminum saucepan. Add cranberries and sugar. Stir over high heat until sugar dissolves and mixture comes to boil. Continue to boil until most berries burst and mixture is thick, stirring occasionally, about 10 minutes.

Remove from heat. Mix in drained pineapple, walnuts, lemon juice, and cloves. Transfer to bowl and refrigerate, uncovered, until cold, about 2 hours; cover. Keep refrigerated. Makes 6 cups.

Pack in decorative glass jars for an easy and homemade gift.

PLAIN DEVILED EGGS

Lynne Swartz

6 hard cooked eggs
½ tsp. dry mustard
¼ tsp. salt
Dash of pepper
3 Tbsp. mayonnaise
1½ tsp. vinegar
½ tsp. Worcestershire sauce
½ tsp. finely chopped onion or ⅛ tsp. onion powder
Paprika

Cut eggs in halves lengthwise. Press yolks through a sieve. Add all remaining ingredients except paprika. Blend until smooth. Fill egg whites. Sprinkle with paprika. Chill.

GRANOLA CANDY MIX

Susan Burke

1 large jar dry roasted peanuts
1 bag plain M&M's (seasonal)
1 bag peanut M&M's (seasonal)
2 bags candy corn (or other seasonal colored candies)
1 large bag chocolate covered raisins
1 box granola cereal (with or without raisins/dates)

Mix all together in a large bowl.

Great for parties or just for snack at home.

TOFFEE

Julie King

36 white crackers ("Saltines")
1 c. butter
1 c. brown sugar, packed
6 oz. semi-sweet chocolate chips

Lightly grease a jellyroll pan. Evenly line bottom with crackers. Combine butter and brown sugar in a heavy saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cook for 3 more minutes while boiling. Pour mixture evenly over crackers. Bake in oven at 375° for 10 minutes. Remove from oven. Sprinkle with chocolate chips - let stand 5 minutes. Spread chocolate, which has been melted, over crackers. Chill in refrigerator. Break into pieces.

PECAN RECIPE

Dottie Patton

1 tsp. cold water
1 egg white
1 lb. pecans
1 c. sugar
1 tsp. cinnamon
1 tsp. salt

Beat egg white; mix pecans. Combine sugar, cinnamon, and salt; mix. Spread on cookie sheet. Bake at 225° for about 1 hour; stir.

WHITE CHOCOLATE PARTY MIX

Rita Mitchell

1 (1 lb.) bag M&M's
1 (1 lb.) jar dry roasted peanuts
1 bag mini pretzels
1 box Corn Chex
1 lb. white chocolate chips

Mix all ingredients (except white chocolate) in large bowl. Melt white chocolate in double boiler or MEDIUM power in microwave. Pour melted chocolate over dry ingredients and mix until all ingredients are covered. Store in airtight container.

Use different colored M&M's to fit holiday season.

FR. DOHERTY'S GOURMET MEAL

Fr. Glenn Doherty

1 (1 lb.) bag M&M's
1 (1 lb.) bag Bar-B-Q potato chips
1 (6 pack) Pepsi
Chocolate chip cookies (for dessert)

CINNAMON ORNAMENTS

Sue Rakel

(Non-edible)

½ lb. ground cinnamon (buy this in bulk - it's cheaper)
1 Tbsp. allspice
1 Tbsp. nutmeg
1 (16 oz.) can applesauce

Mix the spices. Add to applesauce until it forms into a dough. Roll out (about ¼ to ½ inch thick) and cut with cookie cutters. With a toothpick or straw, poke a hole at the top for hanging. Let dry on cookie sheets for 2 or 3 days, turning them over every 7 to 8 hours.

PLAYDOUGH

Kay Graves

1 c. flour
½ c. salt
2 tsp. cream of tartar
1 c. water (with food coloring)
1 Tbsp. cooking oil

Mix all ingredients in a saucepan. Cook for about 3 minutes, stirring constantly, until a firm ball is formed. Knead a few minutes and store in an airtight container.

SILLY PUTTY

Peggy Krupp

1 c. white glue
1½ c. liquid starch (concentrated)

Mix glue and starch in a bowl. You may add a few drops of food coloring if you wish to color the putty. Cover bowl and let stand for a few hours. Pour off extra starch. Knead well. Store in a covered container.

SPOT CLEANING SOLUTION

Laura Langhorst

½ c. ammonia
¼ c. vinegar
1½ Tbsp. baking soda
½ gal. warm water

Spray on sponge; let sit for a few minutes and wipe off with clean white cloth. For tough stains, rub with sponge.

I put this solution in a spray bottle and pretreat laundry stans too!

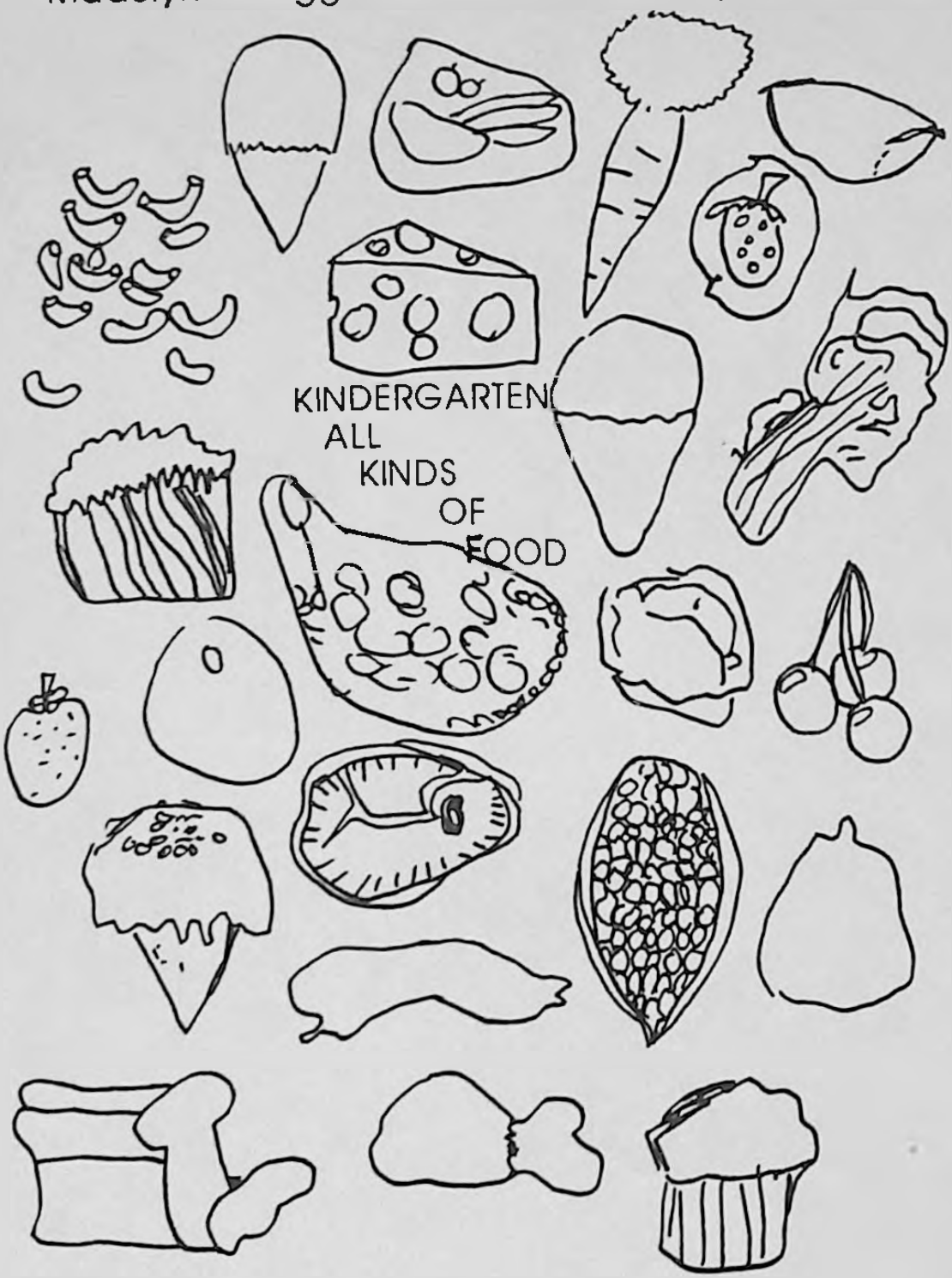
MAPLE SYRUP

Amy Kurz

1 c. brown sugar
½ c. water
1 Tbsp. margarine
¼ tsp. maple flavoring

Mix 1 cup brown sugar with ½ cup water. Bring to boil. Boil 5 minutes. Take off stove and add margarine and maple flavoring.

Alyssa Blake Brendan B. Brendan K. Caitie
Charlie C.J. Colleen Connor Danny Drew
Elliott Emily Gino Jeffrey Kristin Leigh
Madelyn Maggie Matt Nicholas Ryan Tim



Alyssa Blake Brendan B. Brendan K. Caitie
Charlie C.J. Colleen Connor Danny Drew
Elliott Emily Gino Jeffrey Kristin Leigh
Madelyn Maggie Matt Nicholas Ryan Tim

Notes